stoucik

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **46.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg *(84.5%)*	80 %	8
Grain	Carafa III	0.2 kg *(2.8%)*	70 %	1034
Grain	Jęczmień palony	0.7 kg *(9.9%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(2.8%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe whisky	50 g	Secondary	14 day(s)

Notes

- Piwo wyszło 16.5 blg
  odfermentowało do 5.5 blg
  po 3 tyg fermentacji 5 blg
  po 3 tyg i 5 dniach cichej fermentacji 4,5 blg (z płatkami dębowymi po whiskey)
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.