

Bakaliowy Stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **49**
- SRM **98.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy ciemny	3.4 kg (49.3%)	80 %	700
Grain	Jęczmień palony	0.3 kg (4.3%)	55 %	985
Grain	Czekoladowy	0.3 kg (4.3%)	60 %	788
Grain	Carafa III	0.2 kg (2.9%)	70 %	1034
Grain	Płatki owsiane	1 kg (14.5%)	60 %	3
Grain	płatki jęczmienne	1 kg (14.5%)	60 %	4
Sugar	Milk Sugar (Lactose)	0.7 kg (10.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	30 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki, daktyle (suma 100g) w alkoholu	100 g	Secondary	5 day(s)
Flavor	orzechy ziemne, włoskie, pekan, migdały (suma 100g) w alkoholu	100 g	Secondary	5 day(s)