

WYSŁODZINOWYSTOUT

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **27.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (40%)	80 %	8
Grain	Żytni	1 kg (16%)	85 %	8
Grain	Strzegom Wiedeński	1 kg (16%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (8%)	79 %	22
Grain	Strzegom Monachijski typ I	0.35 kg (5.6%)	79 %	16
Grain	Carawheat (GR)	0.25 kg (4%)	68 %	79
Grain	Carafa III	0.25 kg (4%)	70 %	1034
Grain	Special B Malt	0.15 kg (2.4%)	65.2 %	315
Grain	Special W	0.15 kg (2.4%)	77 %	280
Grain	Czekoladowy	0.1 kg (1.6%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	32 g	40 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---