

Ciemne słodkie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **10**
- SRM **27.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (55.6%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (9.3%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (9.3%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (5.6%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 1 kg (18.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |

Notes

- zmiana przepisu bo ma mom za mało słodu czekoladowego
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