

fajne

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **33**
- SRM **37.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 6 kg (55.8%) | 85 % | 7 |
| Grain | Monachijski | 1.5 kg (14%) | 80 % | 16 |
| Grain | Słód owsiany Fawcett | 1 kg (9.3%) | 61 % | 5 |
| Grain | Carahell | 0.2 kg (1.9%) | 77 % | 26 |
| Grain | weyermann Roasted Barley | 0.7 kg (6.5%) | 55 % | 1200 |
| Grain | Oats, Flaked | 0.8 kg (7.4%) | 80 % | 2 |
| Grain | Special B Castle | 0.3 kg (2.8%) | 70 % | 350 |
| Grain | Biscuit Malt | 0.25 kg (2.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Boil | Fuggles | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|-------------|
| Wyeast - British Ale | Ale | Liquid | 250 ml | Wyeast Labs |