

## jeszcze nie wiem

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- Gravity **17.3 BLG**
- ABV ---
- IBU **45**
- SRM **33.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Chocolate	0.25 kg (3.5%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.5%)	73 %	1001
Grain	Weyermann - Carafa III	0.25 kg (3.5%)	70 %	1024
Grain	Słód karmelowy Pale Cara	0.5 kg (7%)	80 %	7
Grain	Słód Pale Ale TIPPLE	5 kg (69.9%)	79.4 %	5.6
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3
Grain	Strzegom Pszeniczny	0.5 kg (7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	flyer	50 g	60 min	9.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
empire ale	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min