

# Kraśnicki Pocałunek

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- SRM **52.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Czekoladowy	1 kg (12.5%)	60 %	800
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	1000
Grain	Caramunich® typ I	1 kg (12.5%)	73 %	80
Grain	Abbey Malt Weyermann	0.5 kg (6.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	13.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	100 g	Primary	8 day(s)