

LSM

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- SRM **34.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **2200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2310 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2783 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2130 liter(s)**
- Total mash volume **2840 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilzneński | 550 kg (77.5%) | 81 % | 4 |
| Grain | Caraaroma | 45 kg (6.3%) | 78 % | 400 |
| Grain | Carafa | 25 kg (3.5%) | 70 % | 664 |
| Grain | Płatki owsiane | 50 kg (7%) | 85 % | 3 |
| Grain | Jęczmień palony | 40 kg (5.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 5000 g | 60 min | 4 % |
| Boil | Marynka | 5000 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 500 g | Safale |