

# Nie lubię poniedziałku

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **33.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3 kg (44.4%)	80 %	6
Grain	Monachijski	1 kg (14.8%)	80 %	16
Grain	Casle Malting Whisky Nature	1 kg (14.8%)	85 %	4
Grain	Weyermann - Caraamber	0.2 kg (3%)	75 %	60
Grain	Fawcett - Pale Chocolate	0.25 kg (3.7%)	71 %	600
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.7%)	73 %	1001
Grain	Rye, Flaked	0.8 kg (11.9%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	---