

# NIGGA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **43**
- SRM **55.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (17.4%)	80 %	16
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (43.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4
Grain	Briess - Chocolate Malt	0.5 kg (8.7%)	60 %	690
Grain	Brown Malt (British Chocolate)	0.5 kg (8.7%)	70 %	128
Grain	Weyermann - Chocolate Rye	0.25 kg (4.3%)	20 %	493
Grain	Carafa III	0.5 kg (8.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	5 g	60 min	3.5 %
Boil	summit	20 g	60 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	11 g	Danstar