

## Polish stout

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **42.5**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 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 **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (87%)	80 %	6
Grain	Jęczmień palony	0.4 kg (5.8%)	55 %	1000
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.2%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.9 %
Boil	Marynka	30 g	30 min	8.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	płatki jęczmienne	300 g	Boil	60 min