

Stoucik Dry

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **26.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|------|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (87.7%) | 80 % | 4 |
| Grain | Caraaroma | 0.4 kg (7%) | 78 % | 400 |
| Grain | Carafa | 0.1 kg (1.8%) | 70 % | 664 |
| Grain | Strzegom Barwiący | 0.2 kg (3.5%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | lunga | 35 g | 10 min | 11 % |
| Boil | Styrian Golding | 45 g | 55 min | 3.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Other | płatki jęczmienne | 400 g | Mash | 9 min |