

stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **21.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.1%) | 79 % | 16 |
| Grain | Weyermann Specjal W | 0.2 kg (2.9%) | 68 % | 300 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (3.6%) | 70 % | 128 |
| Grain | Strzegom Karmel 300 | 0.15 kg (2.1%) | 70 % | 299 |
| Grain | Strzegom pszenica prażona | 0.5 kg (7.1%) | 70 % | 1000 |
| Grain | Płatki żytnie | 0.4 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 9.5 % |
| Boil | Puławski | 25 g | 60 min | 8.9 % |
| Boil | Premiant | 20 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | Safale |

Notes

- dużo ciemniejsze niż pokazuje program, wydajność 92?
Feb 9, 2019, 8:24 PM