

## Extreme Stout

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **68**
- SRM **46.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.8%)	80 %	5
Grain	Wędzony wiśnią Viking Malt	1 kg (11.4%)	82 %	10
Grain	Płatki żytnie	0.5 kg (5.7%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (5.7%)	85 %	3
Grain	Strzegom Karmel 300	0.5 kg (5.7%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.4%)	68 %	400
Grain	Strzegom Karmel 600	0.5 kg (5.7%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.7%)	68 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	Oktawia	25 g	30 min	8.7 %
Boil	lunga	25 g	30 min	11 %
Boil	lunga	25 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	150 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Prażone ziarno kakaowca	135 g	Boil	10 min
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