

FEST

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **39.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (39.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.6%) | 79 % | 22 |
| Grain | Weyermann Specjal W | 0.5 kg (9.8%) | 68 % | 300 |
| Grain | Płatki owsiane | 0.5 kg (9.8%) | 85 % | 3 |
| Grain | Weyermann - Carafa III | 0.3 kg (5.9%) | 70 % | 1300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (5.9%) | 73 % | 1000 |
| Grain | Weyermann - Carapils | 0.5 kg (9.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 60 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Jęczmień palony dodać do Wygrzewu.
Feb 6, 2021, 9:44 AM