

# KBS po mojemu 2018

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **49**
- SRM **54.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **43.5 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **31.9 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8.5 kg (73.3%)	79 %	6
Grain	Płatki owsiane	1 kg (8.6%)	85 %	3
Grain	Jęczmień palony	0.5 kg (4.3%)	55 %	985
Grain	Castle Czekoladowy	0.5 kg (4.3%)	60 %	900
Grain	Weyermann - Dehusked Carafa III	0.35 kg (3%)	70 %	1024
Grain	Caraaroma	0.25 kg (2.2%)	78 %	400
Grain	Castle Matling - Arome	0.5 kg (4.3%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Fuggles	25 g	25 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	300 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czekolada gorzka LINDT	90 g	Boil	15 min
Flavor	Ziarna kakaowca	100 g	Boil	15 min
Flavor	Kawa ???	75 g	Boil	0 min
Flavor	Kawa ???	75 g	Secondary	14 day(s)
Flavor	Płatki bourbon	60 g	Secondary	14 day(s)