

LEPIK

- Gravity **14.2 BLG**
- ABV ---
- IBU **38**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3.5 kg (57.8%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (16.5%) | 79 % | 6 |
| Grain | Weyermann - Carafa I | 0.2 kg (3.3%) | 70 % | 900 |
| Grain | Black (Patent) Malt | 0.3 kg (5%) | 55 % | 1500 |
| Grain | Caraaroma | 0.26 kg (4.3%) | 78 % | 400 |
| Adjunct | płatki jęczmienne | 0.8 kg (13.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10.5 % |