

mikkpdsmokstout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **29.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	2 kg (47.6%)	74 %	6
Grain	Viking Pale Ale malt	1.5 kg (35.7%)	80 %	5
Grain	Caraaroma	0.2 kg (4.8%)	78 %	400
Grain	Weyermann - Carafa I	0.2 kg (4.8%)	70 %	690
Grain	Jęczmień palony	0.1 kg (2.4%)	55 %	985
Grain	Płatki owsiane	0.2 kg (4.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	20 g	55 min	8.5 %
Boil	Styrian Golding	20 g	10 min	3.6 %