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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU ---
- SRM **41.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Golden ale | 2 kg (25.3%) | 80 % | 14 |
| Grain | Słód CHÂTEAU PEATED | 2 kg (25.3%) | 80 % | 4 |
| Grain | Pilzneński | 3 kg (38%) | 81 % | 4 |
| Grain | Jęczmień palony | 0.6 kg (7.6%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (3.8%) | 71 % | 600 |

Notes

- W 15 litrach wody skleikowac 1kg płatków owsianych wraz z 100g słody Pilzneński odcedzić i w tym zacierać resztę sruły.
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