

Pizdolson

- Gravity **15.9 BLG**
- ABV ---
- IBU **30**
- SRM **39.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|---------------|-------|------|
| Grain | Pale Ale Flagon | 2 kg (80%) | 80 % | 5 |
| Grain | cara | 0.25 kg (10%) | 73 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (4%) | 68 % | 1000 |
| Grain | Jęczmień palony | 0.05 kg (2%) | 55 % | 1000 |
| Adjunct | płatki jęczmienne | 0.1 kg (4%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Super Galena | 5 g | 60 min | 14.5 % |
| Boil | Fuggles | 5 g | 15 min | 4.5 % |
| Boil | Super Galena | 5 g | 10 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| mangrove jack 42 | Ale | Dry | 5 g | --- |