

## Priest II

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- Gravity **16.1 BLG**
- ABV ---
- IBU **43**
- SRM **56.1**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

| Type  | Name                     | Amount        | Yield  | EBC  |
|-------|--------------------------|---------------|--------|------|
| Grain | Pale Ale NIEMCY          | 4 kg (53.3%)  | 80.5 % | 5    |
| Grain | Fawcett - Chocolate      | 0.5 kg (6.7%) | 71.9 % | 1200 |
| Grain | Wędzony - CastleMalting  | 1 kg (13.3%)  | 80 %   | 4    |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (6.7%) | 71 %   | 600  |
| Grain | Jęczmień palony          | 0.5 kg (6.7%) | 55 %   | 985  |
| Grain | Płatki jęczmienne        | 0.5 kg (6.7%) | 85 %   | 3    |
| Grain | Fawcett - Brown          | 0.5 kg (6.7%) | 72 %   | 180  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Target            | 35 g   | 60 min | 10.5 %     |
| Boil    | Marynka           | 5 g    | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 45 min | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |

### Extras

| Type   | Name       | Amount | Use for   | Time     |
|--------|------------|--------|-----------|----------|
| Flavor | Pędy sosny | 350 g  | Secondary | 7 day(s) |