

# stoucik

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **46.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (84.5%)	80 %	8
Grain	Carafa III	0.2 kg (2.8%)	70 %	1034
Grain	Jęczmień palony	0.7 kg (9.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe whisky	50 g	Secondary	14 day(s)

## Notes

- Piwo wyszło 16.5 blg  
odfermentowało do 5.5 blg  
po 3 tyg fermentacji 5 blg  
po 3 tyg i 5 dniach cichej fermentacji 4,5 blg ( z płatkami dębowymi po whiskey )  
*Jan 18, 2019, 7:26 PM*