

test test

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- SRM **35**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|--------|------|
| Grain | Pilzneński | 2 kg (50%) | 81 % | 4 |
| Grain | Barley, Flaked | 0.6 kg (15%) | 70 % | 4 |
| Grain | Rye, Flaked | 0.6 kg (15%) | 78.3 % | 4 |
| Grain | Monachijski | 0.4 kg (10%) | 80 % | 16 |
| Grain | Carafa III | 0.4 kg (10%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 24 g | 60 min | 13.3 % |