

## Tragarz na torfowisku II / Obwody Banshee

- Gravity **15.2 BLG**
- ABV ---
- IBU **33**
- SRM **31.1**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Whisky Nature	3.5 kg (63.6%)	85 %	4
Grain	Viking Pale Ale malt	1.5 kg (27.3%)	80 %	5
Grain	Special B Malt	0.25 kg (4.5%)	65.2 %	315
Grain	Black (Patent) Malt	0.25 kg (4.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	25 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	125 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	25 g	Secondary	7 day(s)