Tęsknica (tropical stout)

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **61**
- SRM **30.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(71.2%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg *(7.1%)*	79 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg *(7.1%)*	75 %	30
Grain	Strzegom Pszeniczny	0.5 kg *(7.1%)*	81 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg *(7.1%)*	73 %	1001
Grain	Strzegom Barwiący	0.025 kg *(0.4%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	50 min	13.5 %
Boil	Magnum	10 g	20 min	13.5 %
Aroma (end of boil)	Zula	10 g	1 min	8.3 %
Aroma (end of boil)	El Dorado	20 g	1 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	melasa trzcinowa	300 g	Boil	10 min