

CzarnyLas

- Gravity **20.7 BLG**
- ABV ---
- IBU **32**
- SRM **39.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (52.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (26.3%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.6%) | 70 % | 299 |
| Grain | Carafa III | 0.1 kg (2.6%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.6%) | 68 % | 1200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.6%) | 73 % | 1001 |
| Adjunct | Briess - Rye Flakes | 0.4 kg (10.5%) | 71 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| WLP515 - Antwerp Ale Yeast | Ale | Dry | 6 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | Cherry | 2500 g | Secondary | 5 day(s) |