

Fes

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **24.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.9 kg (84.1%) | 81 % | 4 |
| Grain | Jęczmień niesłodowany | 0.2 kg (5.8%) | 75 % | 2 |
| Grain | Caraaroma | 0.15 kg (4.3%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.1 kg (2.9%) | 55 % | 985 |
| Grain | Carafa | 0.1 kg (2.9%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | lunga | 16 g | 55 min | 10 % |
| Boil | Styrian Golding | 20 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| WPL 518 | Ale | Slant | 110 ml | --- |