

## [M] Plumka

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **26**
- SRM **37.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **27.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (75.3%)	80 %	5
Grain	Platki owsiane	1 kg (10.8%)	60 %	3
Grain	Simpsons - Coffee Malt	0.5 kg (5.4%)	74 %	296
Grain	Weyermann - Dehusked Carafa III	0.5 kg (5.4%)	70 %	1024
Grain	Briess - Chocolate Malt	0.3 kg (3.2%)	60 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Suska sechlońska	1000 g	Secondary	7 day(s)
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