

# Nie widzę przeszkód

---

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **51**
- SRM **54.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (73.2%)	80 %	5
Grain	Weyermann - Chocolate Rye	0.3 kg (3.7%)	20 %	493
Grain	Weyermann - Carafa III	0.2 kg (2.4%)	70 %	1024
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.7%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (6.1%)	55 %	985
Grain	Płatki owsiane	0.5 kg (6.1%)	60 %	3
Grain	Płatki orkiszowe	0.4 kg (4.9%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	50 g	40 min	13 %