

Priest II

- Gravity **16.1 BLG**
- ABV ---
- IBU **43**
- SRM **56.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale NIEMCY	4 kg (53.3%)	80.5 %	5
Grain	Fawcett - Chocolate	0.5 kg (6.7%)	71.9 %	1200
Grain	Wędzony - CastleMalting	1 kg (13.3%)	80 %	4
Grain	Fawcett - Pale Chocolate	0.5 kg (6.7%)	71 %	600
Grain	Jęczmień palony	0.5 kg (6.7%)	55 %	985
Grain	Płatki jęczmienne	0.5 kg (6.7%)	85 %	3
Grain	Fawcett - Brown	0.5 kg (6.7%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %
Boil	Marynka	5 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	45 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	350 g	Secondary	7 day(s)