

Siatka i Łatka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **41.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **32.4 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (37%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (14.8%)	79 %	16
Grain	Pszeniczny ciemny	1 kg (7.4%)	85 %	4
Grain	Carared	1 kg (7.4%)	75 %	39
Grain	Crystal Red	1 kg (7.4%)	70 %	400
Grain	Special B Castle	1 kg (7.4%)	70 %	350
Grain	Black (Patent) Malt	0.5 kg (3.7%)	55 %	1350
Grain	Czekoladowy	0.5 kg (3.7%)	60 %	1200
Grain	Karmelowy Czerwony	1 kg (7.4%)	75 %	59
Grain	Pale cara	0.5 kg (3.7%)	80 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Lublin (Lubelski)	50 g	10 min	3.8 %
Boil	East Kent Goldings	100 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	11 g	Boil	10 min