

stoucik

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **46.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Castle Pale Ale | 6 kg (84.5%) | 80 % | 8 |
| Grain | Carafa III | 0.2 kg (2.8%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.7 kg (9.9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Aroma (end of boil) | Fuggles | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 15 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe whisky | 50 g | Secondary | 14 day(s) |

Notes

- Piwo wyszło 16.5 blg
odfermentowało do 5.5 blg
po 3 tyg fermentacji 5 blg
po 3 tyg i 5 dniach cichej fermentacji 4,5 blg (z płatkami dębowymi po whiskey)
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