

## west

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **31.3**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Castle Malting Whisky Nature | 3 kg (44.4%)   | 85 %  | 4    |
| Grain | Viking Pale Ale malt         | 2.5 kg (37%)   | 80 %  | 5    |
| Grain | Monachijski                  | 0.5 kg (7.4%)  | 80 %  | 16   |
| Grain | Carafa II                    | 0.1 kg (1.5%)  | 70 %  | 812  |
| Grain | Carafa III                   | 0.1 kg (1.5%)  | 70 %  | 1034 |
| Grain | Jęczmień palony              | 0.25 kg (3.7%) | 55 %  | 985  |
| Grain | Czekoladowy                  | 0.3 kg (4.4%)  | 60 %  | 788  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Golding | 30 g   | 50 min | 5 %        |
| Aroma (end of boil) | Golding | 20 g   | 10 min | 5 %        |
| Boil                | Fuggles | 30 g   | 55 min | 4.5 %      |
| Aroma (end of boil) | Fuggles | 20 g   | 15 min | 4.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11 g   | ---        |