

Buka

- Gravity **17.5 BLG**
- ABV ---
- IBU **55**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2 kg (22.2%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 4 kg (44.4%) | 79 % | 16 |
| Grain | Strzegom pszeniczny | 2 kg (22.2%) | 81 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (2.8%) | 70 % | 128 |
| Grain | Strzegom pszenica prażona | 0.25 kg (2.8%) | 70 % | 1000 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (2.8%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (2.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | lunga | 25 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 30 g | Safale |
|-------------|-----|-----|------|--------|