

Extra Stout - KP

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **38.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (49%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (9.8%)	80 %	6
Grain	Pilzneński	1 kg (19.6%)	81 %	3
Grain	pszeniczny czekoladowy Weyermann®	0.1 kg (2%)	65 %	1100
Grain	Jęczmień palony	0.1 kg (2%)	55 %	1100
Grain	Special B Malt	0.25 kg (4.9%)	65.2 %	315
Grain	Caraaroma	0.3 kg (5.9%)	78 %	400
Grain	Weyermann - Carafa I	0.35 kg (6.9%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.1 %
Boil	Fuggles	20 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	Fermentis