

# jeszcze nie wiem

- Gravity **17.3 BLG**
- ABV ---
- IBU **45**
- SRM **33.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Fawcett - Pale Chocolate         | 0.25 kg (3.5%) | 71 %   | 600  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.5%) | 73 %   | 1001 |
| Grain | Weyermann - Carafa III           | 0.25 kg (3.5%) | 70 %   | 1024 |
| Grain | Słód karmelowy Pale Cara         | 0.5 kg (7%)    | 80 %   | 7    |
| Grain | Słód Pale Ale TIPPLE             | 5 kg (69.9%)   | 79.4 % | 5.6  |
| Grain | Płatki owsiane                   | 0.4 kg (5.6%)  | 85 %   | 3    |
| Grain | Strzegom Pszeniczny              | 0.5 kg (7%)    | 81 %   | 6    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | flyer | 50 g   | 60 min | 9.8 %      |

## Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| empire ale | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 10 min |