

kawowo-kweikowo stoutowo

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **27.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Pilsen | 4.5 kg (71%) | 80.5 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 985 |
| Grain | weyermann - Pszeniczny Czekoladowy | 0.22 kg (3.5%) | 73 % | 1001 |
| Grain | red ale viking malt | 0.6 kg (9.5%) | 75 % | 70 |
| Grain | Oats, Flaked | 0.6 kg (9.5%) | 80 % | 2 |
| Grain | Caramunich® typ I | 0.22 kg (3.5%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 200 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------------|-------|-----------|----------|
| Spice | kawusia lekko palona | 150 g | Secondary | 5 day(s) |
|-------|-------------------------|-------|-----------|----------|