

# ostry

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **41**
- SRM **42.4**
- 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 **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 3 kg (35.7%)   | 80 %  | 5    |
| Grain | Casle Malting Whisky Nature | 2 kg (23.8%)   | 85 %  | 4    |
| Grain | Monachijski                 | 1.5 kg (17.9%) | 80 %  | 16   |
| Grain | Carafa III                  | 0.5 kg (6%)    | 70 %  | 1034 |
| Grain | Platki owsiane              | 0.6 kg (7.1%)  | 60 %  | 3    |
| Grain | Carafa II                   | 0.4 kg (4.8%)  | 70 %  | 812  |
| Grain | Caraaroma                   | 0.4 kg (4.8%)  | 78 %  | 400  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 30 g   | 40 min | 13.2 %     |
| Boil    | Magnum | 20 g   | 20 min | 13.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 2 g    | Fermentis  |