

## S

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **41.4**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (71.4%)	80 %	6
Grain	Briess - Dark Chocolate Malt	0.5 kg (7.1%)	60 %	827
Grain	Briess - Carapils Malt	1 kg (14.3%)	74 %	3
Grain	Black (Patent) Malt	0.5 kg (7.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	t	30 g	60 min	10 %
Whirlpool	20	20 g	---	10 %
Aroma (end of boil)	5	20 g	30 min	12 %

### Extras

Type	Name	Amount	Use for	Time
Spice	kawa	300 g	Secondary	20 day(s)