

## sprzątanie

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **27**
- SRM **43.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.5%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.56 kg (6.2%)	71 %	600
Grain	Caraaroma	0.188 kg (2.1%)	78 %	400
Grain	Strzegom Monachijski typ I	4.432 kg (48.8%)	79 %	16
Grain	Pszeniczny	2.667 kg (29.4%)	85 %	4
Grain	Pilzneński	0.73 kg (8%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	jsdf	12.3 g	60 min	11 %
Boil	at	25 g	60 min	9 %