

Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **31.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 4.5 kg (70.9%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.9%) | 75 % | 150 |
| Grain | Castle Cafe | 0.25 kg (3.9%) | 75.5 % | 480 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.9%) | 68 % | 400 |
| Grain | Special B Malt | 0.25 kg (3.9%) | 65.2 % | 315 |
| Grain | Strzegom Barwiący | 0.25 kg (3.9%) | 68 % | 1300 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.6%) | 68 % | 1200 |
| Grain | Barley, Flaked | 0.5 kg (7.9%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruher | 25 g | 60 min | 4.6 % |
| Boil | Tettnanger | 25 g | 60 min | 2.3 % |
| Boil | Saphir | 25 g | 60 min | 4.4 % |
| Boil | Hersbrucker | 25 g | 60 min | 2.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| Wyeast 1581 Belgian Stout | Ale | Liquid | 100 ml | --- |