

stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **43**
- SRM **38.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2.5 kg (44.6%) | 80 % | 7 |
| Grain | Pilzneński | 2.5 kg (44.6%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3.6%) | 68 % | 1202 |
| Grain | Carafa III | 0.2 kg (3.6%) | 70 % | 1034 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.6%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Sovereign | 50 g | 60 min | 7.1 % |
| Boil | Sovereign | 10 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |