

#TO DO#FESTember

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **37.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (50%)	80 %	4
Grain	Wiedeński	1 kg (16.7%)	80 %	6
Grain	Aromatic	0.7 kg (11.7%)	75 %	50
Grain	Chocolate Malt	0.5 kg (8.3%)	75 %	900
Grain	Carafa II Special	0.3 kg (5%)	65 %	1150
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	Challenger	25 g	30 min	5.8 %
Boil	Challenger	25 g	15 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Safale