

# Zagraniczny Gentlemen

- Gravity **18.1 BLG**
- ABV ---
- IBU **38**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (31.2%)	81 %	6
Grain	Strzegom Wiedeński	3 kg (31.2%)	79 %	10
Adjunct	Briess - Barley Flakes	1.4 kg (14.6%)	70 %	3
Grain	Weyermann - Carafa I	0.35 kg (3.6%)	70 %	690
Grain	Jęczmień palony	0.5 kg (5.2%)	55 %	985
Grain	Caramel/Crystal Malt - 120L	0.5 kg (5.2%)	72 %	236
Grain	Caramel/Crystal Malt - 40L	0.5 kg (5.2%)	74 %	79
Grain	Strzegom Czekoladowy ciemny	0.36 kg (3.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	115 g	65 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Whisky	50 g	Secondary	10 day(s)