

#3 Marynka Cascade FES

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **43.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (5.6%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (5.6%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (5.6%)	70 %	299
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.6%)	73 %	1001
Grain	Strzegom Czekoladowy 400	0.5 kg (5.6%)	68 %	400
Grain	Strzegom Karmel 600	0.5 kg (5.6%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	50 g	60 min	10 %
Mash	Cascade	30 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	50 ml	Wyeast Labs