

# Buka

- Gravity **17.5 BLG**
- ABV ---
- IBU **55**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (22.2%)	80 %	7
Grain	Strzegom Monachijski typ I	4 kg (44.4%)	79 %	16
Grain	Strzegom pszeniczny	2 kg (22.2%)	81 %	6
Grain	Brown Malt (British Chocolate)	0.25 kg (2.8%)	70 %	128
Grain	Strzegom pszenica prażona	0.25 kg (2.8%)	70 %	1000
Grain	Strzegom Czekoladowy 1200	0.25 kg (2.8%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	lunga	25 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	30 g	Safale
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