

## Capiący smoluch

- Gravity **15.2 BLG**
- ABV ---
- IBU **45**
- SRM **33.5**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Barley, Torrefied	2 kg (34.8%)	79 %	4
Grain	Strzegom Pale Ale	2 kg (34.8%)	79 %	6
Grain	Monachijski	0.5 kg (8.7%)	80 %	16
Grain	Oats, Flaked	0.5 kg (8.7%)	80 %	2
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.2%)	68 %	400
Grain	Strzegom Karmel 300	0.3 kg (5.2%)	70 %	299
Grain	Jęczmień palony	0.15 kg (2.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	20 g	60 min	11 %
Boil	Perle	50 g	30 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
so4	Ale	Dry	11.5 g	---