

Extra Black

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **40**
- SRM **75.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10
Grain	Viking Pale Ale malt	0.5 kg (9.5%)	80 %	5
Grain	Pilzneński	1 kg (19%)	81 %	4
Grain	Żytni	0.25 kg (4.8%)	85 %	8
Grain	Carafa	1 kg (19%)	70 %	664
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (9.5%)	73 %	1001
Grain	Simpsons - Black Malt	0.5 kg (9.5%)	70 %	1084
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	20 g	50 min	12 %
Boil	Utra	15 g	50 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Debowe	100 g	Secondary	14 day(s)