

## palone 2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **33.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (30.6%)	79 %	22
Grain	Viking Pale Ale malt	3.5 kg (53.5%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.6%)	68 %	1200
Grain	Caraaroma	0.3 kg (4.6%)	78 %	400
Sugar	glukoza	0.24 kg (3.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	45 min	8 %
Aroma (end of boil)	Kent Goldings	25 g	10 min	5.5 %