

Smoluch

- Gravity **15 BLG**
- ABV ---
- IBU **44**
- SRM **32.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.4 kg (81.5%) | 81 % | 5 |
| Grain | Caraaroma | 0.3 kg (5.6%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.9%) | 70 % | 690 |
| Grain | Barley, Flaked | 0.4 kg (7.4%) | 70 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (3.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 38 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 45 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 450 ml | Safale |