

# SPALONY

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **27**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.5 kg (68.2%)	80.5 %	6
Grain	Wędzony bukiem Viking Malt	1 kg (15.2%)	82 %	10
Grain	Fawcett - Pale Chocolate	0.3 kg (4.5%)	71 %	615
Grain	Simpsons - Coffee Malt	0.5 kg (7.6%)	74 %	250
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis