

stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **21.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.1%)	79 %	16
Grain	Weyermann Specjal W	0.2 kg (2.9%)	68 %	300
Grain	Brown Malt (British Chocolate)	0.25 kg (3.6%)	70 %	128
Grain	Strzegom Karmel 300	0.15 kg (2.1%)	70 %	299
Grain	Strzegom pszenica prażona	0.5 kg (7.1%)	70 %	1000
Grain	Płatki żytnie	0.4 kg (5.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.5 %
Boil	Puławski	25 g	60 min	8.9 %
Boil	Premiant	20 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

Notes

- dużo ciemniejsze niż pokazuje program, wydajność 92?
Feb 9, 2019, 8:24 PM