

The Caveman Sam II

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **38**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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 | Strzegom Pilzneński | 6 kg (85.7%) | 80 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (7.1%) | 73 % | 1001 |
| Grain | Czekoladowy żytni | 0.5 kg (7.1%) | 75 % | 650 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 40 g | 40 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 2000 ml | Fermentum Mobile |