

Tropical

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **37**
- SRM **40.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (53%)	81 %	6
Grain	Cara Blonde - Castle Malting	1 kg (13.2%)	78 %	20
Sugar	Molasses	0.6 kg (7.9%)	78.3 %	158
Grain	Special B Castle	0.45 kg (6%)	70 %	350
Grain	Weyermann - Dehusked Carafa III	0.3 kg (4%)	70 %	1024
Grain	Jęczmień palony	0.2 kg (2.6%)	55 %	985
Grain	Płatki owsiane	1 kg (13.2%)	70 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	80 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	100 ml	---