

Żona Hollywood v2

- Gravity **15.5 BLG**
- ABV ---
- IBU **36**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|--------|------|
| Grain | Pale Ale Bestmalz | 3 kg (50%) | 80.5 % | 6 |
| Grain | Cherry briess | 1.5 kg (25%) | 80.5 % | 11.8 |
| Grain | Czekoladowy | 0.3 kg (5%) | 71 % | 788 |
| Grain | Pale Chocolate | 0.3 kg (5%) | 71 % | 1100 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (5%) | 70 % | 180 |
| Grain | Jęczmień palony | 0.3 kg (5%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.3 kg (5%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 25 g | 60 min | 10.5 % |
| Boil | Target | 15 g | 15 min | 10.5 % |