

# TriStout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **21.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (77.8%)	80 %	5
Grain	Barley, Flaked	0.8 kg (12.5%)	70 %	4
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400
Grain	Carafa II	0.125 kg (1.9%)	70 %	812
Grain	Abbey Malt Weyermann	0.1 kg (1.6%)	75 %	45