

# Staut IRA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **24.6**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield  | EBC  |
|-------|---------------------------------|----------------|--------|------|
| Grain | Pale ale maris otter extr       | 2.8 kg (65.9%) | 80 %   | 4    |
| Grain | Weyermann pszeniczny jasny      | 0.6 kg (14.1%) | 80 %   | 5    |
| Grain | Carared (R) 40-60 EBC Weyermann | 0.3 kg (7.1%)  | 75 %   | 50   |
| Grain | Special B Malt                  | 0.25 kg (5.9%) | 65.2 % | 315  |
| Grain | Chcolate Crisp 900 1000         | 0.2 kg (4.7%)  | 83 %   | 900  |
| Grain | Żyto prażone Viking Malt        | 0.1 kg (2.4%)  | 70 %   | 1000 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Bramling | 15 g   | 60 min | 7 %        |
| Boil    | Bramling | 22 g   | 5 min  | 7 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | ---        |

## Notes

- Na cichą dodałem Banany mrożone-pieczone 15min. 180st.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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