

## Pited Extra Dry Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **67**
- SRM **29**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Słód CHÂTEAU PEATED         | 6 kg (83.3%)   | 80 %  | 4    |
| Grain | Jęczmień palony             | 0.15 kg (2.1%) | 55 %  | 985  |
| Grain | Strzegom pszenica prażona   | 0.15 kg (2.1%) | 70 %  | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.1%) | 68 %  | 1200 |
| Grain | Karmelowy żytni Strzegom    | 0.15 kg (2.1%) | 75 %  | 150  |
| Grain | Strzegom Barwiący           | 0.1 kg (1.4%)  | 68 %  | 1300 |
| Grain | Płatki owsiane              | 0.5 kg (6.9%)  | 85 %  | 3    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 70 g   | 70 min | 11 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |