

Leprechaun

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **33.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **61 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **61C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (72.5%) | 79 % | 6 |
| Grain | Barley, Flaked | 1 kg (14.5%) | 70 % | 4 |
| Grain | Briess - Roasted Barley | 0.6 kg (8.7%) | 55 % | 591 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Cascade | 25 g | 60 min | 6 % |
| Boil | Cascade | 25 g | 45 min | 6 % |
| Boil | Kent Goldings | 25 g | 30 min | 5.5 % |
| Boil | Kent Goldings | 25 g | 15 min | 5.5 % |
| Whirlpool | Cascade | 20 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|