

# Irish Extra Stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **29.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (74.4%)	80 %	5
Grain	Jęczmień palony	0.32 kg (8.2%)	55 %	985
Grain	płatki jęczmienne	0.68 kg (17.4%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	16 g	60 min	9.2 %
Aroma (end of boil)	Challenger	15 g	10 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	palony	100 g	Mash	10 min