

## pinta fess

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **41**
- SRM **41.8**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt       | 4 kg (59.7%)  | 80 %  | 5    |
| Grain | Jęczmień palony            | 0.4 kg (6%)   | 55 %  | 985  |
| Grain | Strzegom Monachijski typ I | 1 kg (14.9%)  | 79 %  | 16   |
| Grain | Abbey Malt Weyermann       | 0.2 kg (3%)   | 75 %  | 45   |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (6%)   | 68 %  | 400  |
| Grain | Strzegom Czekoladowy 1200  | 0.1 kg (1.5%) | 68 %  | 1202 |
| Grain | Strzegom Karmel 600        | 0.1 kg (1.5%) | 68 %  | 601  |
| Grain | płatki jęczmienne          | 0.5 kg (7.5%) | 60 %  | 4    |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 30 g   | 60 min | 7.8 %      |
| Boil    | East Kent Goldings | 30 g   | 20 min | 5.8 %      |
| Boil    | East Kent Goldings | 20 g   | 10 min | 5.8 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | Fermentis  |