

Robertinness Extra Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **34.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.7 kg (23%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 3 kg (40.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 600 | 0.35 kg (4.7%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (4.7%) | 68 % | 1200 |
| Grain | Strzegom Pszeniczny | 0.5 kg (6.8%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (20.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 11.5 % |
| Boil | Magnum | 20 g | 15 min | 11.5 % |
| Boil | Puławski | 20 g | 0 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |