

# Rovaniemi

- Gravity **16.1 BLG**
- ABV ---
- IBU **38**
- SRM **43.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.2%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (21.7%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.4 kg (8.7%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	50 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale T-58	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	7 g	Boil	7 min
Spice	kardamon	7 g	Boil	7 min
Spice	imbir	30 g	Boil	7 min
Spice	gałka	1 g	Boil	7 min