

Staut IRA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **24.6**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Pale ale maris otter extr | 2.8 kg (65.9%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (14.1%) | 80 % | 5 |
| Grain | Carared (R) 40-60 EBC Weyermann | 0.3 kg (7.1%) | 75 % | 50 |
| Grain | Special B Malt | 0.25 kg (5.9%) | 65.2 % | 315 |
| Grain | Chcolate Crisp 900 1000 | 0.2 kg (4.7%) | 83 % | 900 |
| Grain | Żyto prażone Viking Malt | 0.1 kg (2.4%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Bramling | 15 g | 60 min | 7 % |
| Boil | Bramling | 22 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | --- |

Notes

- Na cichą dodałem Banany mrożone-pieczone 15min. 180st.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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