

# Leprechaun

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **33.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **61 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **61C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (72.5%)	79 %	6
Grain	Barley, Flaked	1 kg (14.5%)	70 %	4
Grain	Briess - Roasted Barley	0.6 kg (8.7%)	55 %	591
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Boil	Cascade	25 g	45 min	6 %
Boil	Kent Goldings	25 g	30 min	5.5 %
Boil	Kent Goldings	25 g	15 min	5.5 %
Whirlpool	Cascade	20 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Dry	11.5 g	Safale
-------------	-----	-----	--------	--------