

# 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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