

# Irish Extra Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **32.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Jęczmień niesłodowany	1 kg (15.4%)	75 %	2
Grain	Chocolate Malt (UK)	0.5 kg (7.7%)	73 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- Irish Extra Stout - celuję w półsłodkie piwo, z wyraźną palonością  
*Jul 16, 2017, 3:32 PM*