

Pited Extra Dry Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **67**
- SRM **29**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	6 kg (83.3%)	80 %	4
Grain	Jęczmień palony	0.15 kg (2.1%)	55 %	985
Grain	Strzegom pszenica prażona	0.15 kg (2.1%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.1%)	68 %	1200
Grain	Karmelowy żytni Strzegom	0.15 kg (2.1%)	75 %	150
Grain	Strzegom Barwiący	0.1 kg (1.4%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	70 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale