

## pinta fess

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **41**
- SRM **41.8**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Jęczmień palony	0.4 kg (6%)	55 %	985
Grain	Strzegom Monachijski typ I	1 kg (14.9%)	79 %	16
Grain	Abbey Malt Weyermann	0.2 kg (3%)	75 %	45
Grain	Strzegom Czekoladowy jasny	0.4 kg (6%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.5%)	68 %	1202
Grain	Strzegom Karmel 600	0.1 kg (1.5%)	68 %	601
Grain	płatki jęczmienne	0.5 kg (7.5%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.8 %
Boil	East Kent Goldings	30 g	20 min	5.8 %
Boil	East Kent Goldings	20 g	10 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Fermentis