

# Irish Stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **38**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	3.47 kg (63.8%)	75 %	6
Grain	Płatki jęczmienne	0.88 kg (16.2%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.46 kg (8.5%)	73 %	1001
Grain	Jęczmień palony	0.46 kg (8.5%)	55 %	985
Grain	Pszeniczny	0.17 kg (3.1%)	85 %	4

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	11 ml	Fermentum Mobile