

# Irish stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **35**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (22.2%)	79 %	22
Grain	Płatki jęczmienne	0.5 kg (11.1%)	85 %	3
Grain	Płatki żytnie	0.4 kg (8.9%)	85 %	3
Grain	słód palony black	0.15 kg (3.3%)	55 %	1350
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.4%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (5.6%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	22 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---