

# Irish Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **36.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.4 kg (65.7%)	83 %	6
Grain	płatki jęczmienne	1.5 kg (22.4%)	60 %	4
Grain	Jęczmień palony	0.6 kg (9%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.1 kg (1.5%)	71 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	40 g	60 min	5 %
Boil	Golding	20 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis