

irish stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **45**
- SRM **24.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (59.4%) | 80 % | 5 |
| Adjunct | płatki jęczmienne | 0.8 kg (15.8%) | --- % | --- |
| Grain | Weyermann - Carapils | 0.5 kg (9.9%) | 78 % | 4 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (4%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.35 kg (6.9%) | 55 % | 985 |
| Grain | Czekoladowy | 0.2 kg (4%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 35 g | 60 min | 13.5 % |

Notes

- 68°C - 70 min
jeśli przejdzie próba jodowa dodajemy jęczmień palony, karmel i słód czekoladowy i 15 min pod przykryciem potem podgrzać do 78

gotowanie 75 min
temp fermentacji 18 st C
Aug 14, 2017, 12:15 PM