

# TriStout & Isotta I.V.

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **34.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 4.15 kg (72.9%) | 78 %  | 6   |
| Grain | Płatki jęczmienne    | 0.66 kg (11.6%) | 80 %  | 3   |
| Grain | Jęczmień palony      | 0.66 kg (11.6%) | 55 %  | 985 |
| Grain | Carafa               | 0.22 kg (3.9%)  | 70 %  | 664 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 70 g   | 60 min | 6.5 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - 1084 Irish Ale | Ale  | Liquid | 200 ml | Wyeast Labs |

## Notes

- Fermentacja 22dni przy 22st przelanie i 10 dni przy 22  
*Mar 29, 2021, 10:33 AM*