

TriStout & Isotta I.V.

- 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 przełanie i 10 dni przy 22
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