

# Irish Stout

- Gravity **17.1 BLG**
- ABV **7.2 %**
- IBU **15.7**
- SRM **40**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                                 | Amount  | Yield | EBC  |
|-------|--------------------------------------|---------|-------|------|
| Grain | Słód Pale Ale Viking Malt            | 3.5 kg  | 80 %  | 15   |
| Grain | Słód Monachijski Ciemny Viking Malt  | 1 kg    | 78 %  | 57   |
| Grain | Palone Ziarno Jęczmienia Viking Malt | 0.25 kg | 71 %  | 2800 |
| Grain | Słód Czekoladowy Ciemny Viking Malt  | 0.25 kg | 67 %  | 2400 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
|         | Fuggles UK | 30 g   | 60 min | 4.5 %      |
|         | Fuggles UK | 10 g   | 15 min | 4.5 %      |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Wyeast 1084 Irish Ale |      |      | --- g  | ---        |