

## #23 Fruit Irish Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **34.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **62 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **0 min** at **62C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC  |
|-------|-----------------------------|--------------|-------|------|
| Grain | Pale Malt (2 Row) UK        | 6 kg (60%)   | 75 %  | 6    |
| Grain | Barley, Flaked              | 2.5 kg (25%) | 70 %  | 4    |
| Grain | Pale Chocolate              | 0.5 kg (5%)  | 60 %  | 450  |
| Grain | Black Barley (Roast Barley) | 1 kg (10%)   | 55 %  | 1300 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 25 g   | 30 min | 5.1 %      |
| Boil    | East Kent Goldings | 25 g   | 10 min | 5.1 %      |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 60 ml  | Fermentum Mobile |

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 15 min |

## Notes

- Jeżyna: 1 kg / 12 l piwa  
Jagoda: 1kg / 9 l piwa

Pozostałe 24 l zabutelkowane bez dodatków.  
*May 21, 2018, 11:29 AM*