

# Stout Irlandzki Trzy Baryłki

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **35.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75%)	80 %	5
Grain	płatki jęczmienne	0.56 kg (8.4%)	60 %	4
Grain	Płatki owsiane	0.16 kg (2.4%)	60 %	3
Grain	Jęczmień palony	0.57 kg (8.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.13 kg (1.9%)	68 %	1200
Grain	Weyermann - Chocolate Wheat	0.25 kg (3.7%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.4 %
Boil	Marynka	15 g	40 min	8.4 %