

#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