

# FRUIT IRISH STOUT

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **32**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **68 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **68 min** at **68C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt                   | 4 kg (61.5%)  | 80 %  | 5    |
| Grain | Płatki owsiane                         | 1 kg (15.4%)  | 85 %  | 3    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.5 kg (7.7%) | 73 %  | 1001 |
| Grain | Jęczmień palony                        | 0.5 kg (7.7%) | 55 %  | 985  |
| Grain | Pszeniczny                             | 0.5 kg (7.7%) | 85 %  | 4    |

## Hops

| Use for | Name          | Amount  | Time   | Alpha acid |
|---------|---------------|---------|--------|------------|
| Boil    | Kent Goldings | 61.53 g | 60 min | 5.5 %      |