

# IRISH STOUT

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **30.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (76.1%)	79 %	6
Grain	Weyermann - Chocolate Rye	0.2 kg (4.3%)	20 %	493
Grain	Strzegom jęczmień prażony	0.2 kg (4.3%)	--- %	1000
Grain	Weyermann pszeniczny czekoladowy	0.2 kg (4.3%)	--- %	1200
Grain	Strzegom Monachijski typ II	0.5 kg (10.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %
Boil	East Kent Goldings	20 g	20 min	4.5 %
Boil	East Kent Goldings	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile