

# Irish Stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **38**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Soufflet Pale Ale                      | 3.47 kg (63.8%) | 75 %  | 6    |
| Grain | Płatki jęczmienne                      | 0.88 kg (16.2%) | 85 %  | 3    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.46 kg (8.5%)  | 73 %  | 1001 |
| Grain | Jęczmień palony                        | 0.46 kg (8.5%)  | 55 %  | 985  |
| Grain | Pszeniczny                             | 0.17 kg (3.1%)  | 85 %  | 4    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.8 %      |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory       |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie<br>Ciemności | Ale  | Liquid | 11 ml  | Fermentum Mobile |