

# Irish Stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **25.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **10 C**, Time **15 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **15 min** at **10C**
- Keep mash **80 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (68.2%)	80 %	5
Grain	Jęczmień palony	0.3 kg (6.8%)	55 %	1000
Grain	Fawcett - Pale Chocolate	0.3 kg (6.8%)	71 %	600
Grain	Barley, Flaked	0.8 kg (18.2%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	11 ml	White Labs