

# Irish Stout

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **34**
- SRM **34.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Castle Pale Ale            | 2.8 kg (70%)  | 80 %  | 8    |
| Grain | Barley, Flaked             | 0.6 kg (15%)  | 70 %  | 4    |
| Grain | Castle - Chocolate Wheat   | 0.3 kg (7.5%) | 74 %  | 1000 |
| Grain | Weyermann - Roasted Barley | 0.3 kg (7.5%) | 70 %  | 1300 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Phoenix | 20 g   | 60 min | 11 %       |
| Boil    | Fuggles | 20 g   | 20 min | 4.5 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Slant | 50 ml  | White Labs |