

# Irish Stout

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- 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