

Irish Stout

- Gravity **17.1 BLG**
- ABV **7.2 %**
- IBU **15.7**
- SRM **40**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Viking Malt	3.5 kg	80 %	15
Grain	Słód Monachijski Ciemny Viking Malt	1 kg	78 %	57
Grain	Palone Ziarno Jęczmienia Viking Malt	0.25 kg	71 %	2800
Grain	Słód Czekoladowy Ciemny Viking Malt	0.25 kg	67 %	2400

Hops

Use for	Name	Amount	Time	Alpha acid
	Fuggles UK	30 g	60 min	4.5 %
	Fuggles UK	10 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1084 Irish Ale			--- g	---