

# Irish Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **30.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt  | 4.5 kg (78.9%) | 80.5 % | 2   |
| Grain | Jęczmień palony       | 0.6 kg (10.5%) | 55 %   | 985 |
| Grain | Jęczmień niestodowany | 0.6 kg (10.5%) | 75 %   | 2   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 50 g   | 60 min | 5.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 300 ml | Fermentis  |