

Irish Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **25.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.4 kg (79.1%) | 80 % | 5 |
| Grain | Płatki jęczmienne | 0.4 kg (9.3%) | 83 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.3%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (5.8%) | 55 % | 1100 |
| Grain | Carafa II | 0.15 kg (3.5%) | 70 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 12 % |
| Boil | Tradition | 15 g | 60 min | 5 % |
| Boil | Tradition | 10 g | 25 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 0.5 g | Boil | 5 min |