

Irish Stout

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **36**
- SRM **25**
- Style **Dry 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 **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.8 kg (19.8%)	79 %	16
Grain	Viking Czekoladowy ciemny	0.25 kg (6.2%)	67 %	900
Grain	Maris Otter Crisp	2.8 kg (69.1%)	83 %	3
Grain	Jęczmień palony	0.2 kg (4.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.7 %
Boil	East Kent Goldings	25 g	15 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	70 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	1.25 g	Boil	5 min
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Notes

- Profil wody:
Ca (wapń) -- 50-75 ppm
\- Mg (magnez) -- 0-30 ppm
\- Na (sód) -- 0-100 ppm
\- Cl (chlorki) -- 50-100 ppm
\- SO₄ (siarczany) -- 50-150 ppm
\- HCO₃ (dwuwęglany) -- 80-160 ppm

W zasadzie nie trzeba modyfikować.

Fermentacja:

-zadać w temp 14 C = 1 dzień

15 C - 3 dni

16 C - 2 dni

20 C - 10 dni

Drożdże starter 1.1l 10 blog - Zadać w 14 C

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