

# Irish Stout

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **34.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1.375 kg (55%)	80 %	4
Grain	Barley, Flaked	0.75 kg (30%)	70 %	4
Grain	Jęczmień palony	0.25 kg (10%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.125 kg (5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1084 Irish Ale	Ale	Slant	55 ml	Wyeast