

Irish Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **28.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (7.7%)	85 %	3
Grain	Strzegom Pale Ale	11 kg (84.6%)	79 %	5.5
Grain	Jęczmień palony	1 kg (7.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis