

# Irish Stout

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **32**
- SRM **28.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Maris Otter	1.8 kg (75.9%)	80 %	6
Adjunct	Barley Flakes	0.25 kg (10.5%)	70 %	3
Grain	Czekoladowy	0.12 kg (5.1%)	60 %	1200
Grain	Jęczmień palony	0.2 kg (8.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	16 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Slant	60 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	płatki drożdżowe	1 g	Boil	20 min
Other	cynk	0.0002 g	Boil	20 min