

## 15B. Irish Stout.

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **38**
- SRM **31.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.24 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Oats, Flaked Płatki Jęczmienne	0.5 kg (12.5%)	80 %	2
Grain	Jęczmień palony	0.3 kg (7.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	4 g	Mash	60 min