

Irish Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **30.9**
- Style **Sweet 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.5 kg (78.9%) | 80.5 % | 2 |
| Grain | Jęczmień palony | 0.6 kg (10.5%) | 55 % | 985 |
| Grain | Jęczmień niestodowany | 0.6 kg (10.5%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 50 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | Fermentis |