

Irish Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **41.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Simpsons - Black Malt | 0.25 kg (5%) | 70 % | 1084 |
| Grain | Strzegom Karmel 600 | 0.25 kg (5%) | 68 % | 601 |
| Grain | Simpsons - Roasted Barley | 0.5 kg (10%) | 70 % | 1084 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Nugget | 15 g | 60 min | 13 % |
| Boil | Nugget | 15 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech Irlandzki | 100 g | Boil | 5 min |