

# Irish Stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **25.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (79.1%)	80 %	5
Grain	Płatki jęczmienne	0.4 kg (9.3%)	83 %	3
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.3%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5.8%)	55 %	1100
Grain	Carafa II	0.15 kg (3.5%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12 %
Boil	Tradition	15 g	60 min	5 %
Boil	Tradition	10 g	25 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	5 min