

# Irlandzki stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **34.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (65%)	85 %	7
Grain	Płatki owsiane	1 kg (16.3%)	85 %	3
Grain	Karmelowy Czerwony	0.3 kg (4.9%)	75 %	59
Grain	Słód Czekoladowy	0.4 kg (6.5%)	68 %	1200
Grain	Weyermann - Carafa III	0.15 kg (2.4%)	70 %	1024
Grain	Słód Château Cafe Light 250EBC	0.3 kg (4.9%)	80 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---