

# Stout Irlandzki Trzy Baryłki

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **35.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 5 kg (75%)     | 80 %  | 5    |
| Grain | płatki jęczmienne              | 0.56 kg (8.4%) | 60 %  | 4    |
| Grain | Płatki owsiane                 | 0.16 kg (2.4%) | 60 %  | 3    |
| Grain | Jęczmień palony                | 0.57 kg (8.5%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.13 kg (1.9%) | 68 %  | 1200 |
| Grain | Weyermann -<br>Chocolate Wheat | 0.25 kg (3.7%) | 74 %  | 788  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 8.4 %      |
| Boil    | Marynka | 15 g   | 40 min | 8.4 %      |