

TriStout & Isotta I.V.

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **34.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 4.15 kg (72.9%) | 78 % | 6 |
| Grain | Płatki jęczmienne | 0.66 kg (11.6%) | 80 % | 3 |
| Grain | Jęczmień palony | 0.66 kg (11.6%) | 55 % | 985 |
| Grain | Carafa | 0.22 kg (3.9%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 70 g | 60 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - 1084 Irish Ale | Ale | Liquid | 200 ml | Wyeast Labs |

Notes

- Fermentacja 22dni przy 22st przelanie i 10 dni przy 22
Mar 29, 2021, 10:33 AM