

15B. Irish Stout.

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **38**
- SRM **31.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.24 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21 liter(s)**

Steps

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

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (75%) | 80 % | 5 |
| Grain | Oats, Flaked Płatki Jęczmienne | 0.5 kg (12.5%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.3 kg (7.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 40 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCO3 | 4 g | Mash | 60 min |