

# Irish Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **50.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.492 kg (61.8%)	81 %	6
Grain	Briess - Oat Flakes	1.027 kg (18.2%)	80 %	5
Grain	Simpsons - Roasted Barley	1.027 kg (18.2%)	70 %	1084
Grain	Carafa III	0.103 kg (1.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	54 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis