

# IRISH STOUT #8

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **32.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (87%)	79 %	6
Grain	Jęczmień palony	0.4 kg (8.7%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.2 kg (4.3%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Boil	Challenger	30 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale