

Kill the Irishman

- Gravity **15 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- Style **Sweet 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (51.7%)	79 %	6
Grain	Słód Chocolate (Belgia)	0.5 kg (8.6%)	73 %	900
Grain	Słód Kawowy (Belgia)	0.5 kg (8.6%)	75 %	500
Grain	Briess - Midnight Wheat Malt	0.5 kg (8.6%)	55 %	1084
Sugar	Milk Sugar (Lactose)	0.5 kg (8.6%)	76.1 %	0
Grain	Oats, Flaked	0.8 kg (13.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	50 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
EMPIRE ALE M15 Mangrove Jack's	Ale	Dry	10 g	72%

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Whisky	50 g	Secondary	7 day(s)