

Irish Stout prawie że spalony

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **35**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **10 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (81.3%)	80 %	7
Grain	jęczmień prażony	0.7 kg (11.4%)	70 %	1050
Grain	płatki jęczmienne	0.3 kg (4.9%)	70 %	4
Grain	słód czekoladowy	0.15 kg (2.4%)	80 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	3.8 %
Boil	Fuggles	30 g	60 min	6.6 %

Yeasts

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

Notes

- Woda miękka (np Primavera)
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