

# FRUIT IRISH STOUT

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **32**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **68 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **68 min** at **68C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Płatki owsiane	1 kg (15.4%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.7%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (7.7%)	55 %	985
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	61.53 g	60 min	5.5 %