

Irish Stout Concours CRAB #5



Irish Stout

Recipe by **Yann Leroux**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
12 L	2 L	90 mins	75%	10.52 L	7.06 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.043	1.009	42.6	68.5	4.51%	

Mash and Sparge volumes calculated using the "Yann's Grainfather" profile.

Fermentables

	Amount	Usage	PPG	EBC
Maris Otter Supplier: Crisp	1.70 kg (65%)	Mash	38.0	7.9
Barley, Flaked Supplier: Briess	0.60 kg (23%)	Mash	35.4	3.4
Roasted Barley Supplier: Crisp	0.30 kg (12%)	Mash	35.0	1,370.2

Mash Steps

	Temp	Time
Mash In	49 °C	15 min
Mash Step 3	64 °C	45 min
Mash Out	76 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
East Kent Goldings (IBU: 33.0)	30.00 g (67%)	Pellet	Boil	60 min	5.5
East Kent Goldings (IBU: 9.6)	15.00 g (33%)	Pellet	Boil	15 min	5.5

Yeast

Amount **Attenuation**

Irish Ale Yeast	1 packets	72 %
Product Code: WLP004		

Extras	Amount	Usage	Time
Protafloc	1 tsp	Boil	15 min

Water Additions	Mash	Sparge
Salt & Acid additions		
Sodium Bicarbonate (Baking soda)	2.14 g	1.44 g
Calcium Chloride	2.18 g	1.46 g
Magnesium Sulphate (Epsom Salt)	0.53 g	0.36 g
Calcium Sulphate (Gypsum)	0.76 g	0.51 g

Fermentation Steps	Temp	Time
Fermentation 1	21 °C	7 days
Fermentation Step 2	24 °C	3 days

Notes

Crush the roasted barley very fine with coffee mill for instance.