

Dusty Mud Irish Stout - GWR
Dry Stout

Recipe Specs

Batch Size (L): 20.0
Total Grain (kg): 4.450
Total Hops (g): 35.00
Original Gravity (OG): 1.053 (°P): 13.1
Final Gravity (FG): 1.013 (°P): 3.3
Alcohol by Volume (ABV): 5.28 %
Colour (SRM): 39.5 (EBC): 77.8
Bitterness (IBU): 37.0 (Average - No Chill Adjusted)
Brewhouse Efficiency (%): 81
Boil Time (Minutes): 60

Grain Bill

3.500 kg Maris Otter, Warminster (78.65%)
0.450 kg Crystal 30 (10.11%)
0.250 kg Black Malt (5.62%)
0.250 kg Roasted Barley (5.62%)

Hop Bill

35.0 g First Gold Leaf (7.9% Alpha) @ 60 Minutes (Boil) (1.8 g/L)

Misc Bill

Single step Infusion at 66°C for 90 Minutes.
Fermented at 19°C with Muntons GV-12

Recipe Generated with BrewMate