

Ireland Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **42.9**
- Style **Dry 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|-------|------|
| Grain | Bestmalz - Pale Ale Malt | 3.5 kg (70%) | 80 % | 7 |
| Grain | Barley, Flaked | 0.5 kg (10%) | 70 % | 4 |
| Grain | Viking Malt - Palone ziarno jęczmienia | 0.5 kg (10%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (10%) | 71 % | 1000 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| FM704 Lutra Kveik | Ale | Slant | 100 ml | Omega |