

# Irish dry stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **30.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzński lager Malteurop	4 kg (81.6%)	80 %	4
Grain	płatki jęczmienne	0.2 kg (4.1%)	65 %	3
Grain	Weyermann - Carapils	0.2 kg (4.1%)	78 %	4
Grain	Palony jęczmień Weyermann	0.3 kg (6.1%)	55 %	1400
Grain	Carafa II special	0.2 kg (4.1%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	10 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	East Kent Goldings	20 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale	Ale	Slant	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	0.5 g	Boil	10 min