

# IRISH DRY STOUT

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **19**
- SRM **32.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.5%)	79 %	22
Grain	Pilzneński	0.5 kg (8.3%)	81 %	4
Grain	Jęczmień palony	0.25 kg (4.1%)	55 %	985
Grain	Strzegom Karmel 300	0.25 kg (4.1%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.1%)	68 %	1200
Grain	Płatki jęczmienne	0.4 kg (6.6%)	--- %	---
Grain	płatki owsiane	0.4 kg (6.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	27 g	60 min	5.8 %
Boil	Challenger	23 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
saale 05	Ale	Dry	11 g	---