

## irish dry stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **30.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2 kg (38.5%)   | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I  | 1 kg (19.2%)   | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II | 0.7 kg (13.5%) | 79 %  | 22   |
| Grain | płatki żytnie               | 0.4 kg (7.7%)  | 60 %  | 4    |
| Grain | płatki jęczmienne           | 0.5 kg (9.6%)  | 60 %  | 4    |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.8%)  | 68 %  | 1200 |
| Grain | Carafa I                    | 0.3 kg (5.8%)  | 70 %  | 664  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 60 min | 13.5 %     |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Fermentis  |