

# irish dry stout \*beergoski kpd

- Gravity **9.8 BLG**
- ABV ---
- IBU **37**
- SRM **28.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **59.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **37.8 liter(s)** of **76C** water or to achieve **59.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Czekoladowy 1200  | 0.4 kg (4.7%)  | 68 %  | 1202 |
| Grain | Jęczmień palony            | 0.7 kg (8.2%)  | 55 %  | 985  |
| Grain | Płatki pszeniczne          | 1 kg (11.8%)   | 85 %  | 3    |
| Grain | Viking Pale Ale malt       | 5.4 kg (63.5%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 1 kg (11.8%)   | 79 %  | 16   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Nugget             | 30 g   | 60 min | 13 %       |
| Boil    | East Kent Goldings | 60 g   | 60 min | 5.1 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale  | Slant | 250 ml | Fermentis  |