

# irish dry stout \*beergoski kpd

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **37**
- SRM **28.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **67.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **43.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **43.1 liter(s)** of **76C** water or to achieve **67.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy 1200	0.45 kg (4.7%)	68 %	1202
Grain	Jęczmień palony	0.8 kg (8.2%)	55 %	985
Grain	Płatki pszeniczne	1.14 kg (11.8%)	85 %	3
Grain	Viking Pale Ale malt	6.14 kg (63.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1.14 kg (11.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	34.09 g	60 min	13 %
Boil	East Kent Goldings	68.18 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	284.09 ml	Fermentis