

# Irish Stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **33**
- SRM **30.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **8 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC  |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (71.4%)  | 80 %  | 5    |
| Grain | płatki jęczmienne    | 0.8 kg (19%)  | 60 %  | 4    |
| Grain | Viking Barwiący      | 0.4 kg (9.5%) | 65 %  | 1400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 7.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |