

#13 Irlandzki Dry Stout 50L

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **37.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (76.9%)	80 %	5
Grain	Płatki jęczmienne	1 kg (7.7%)	85 %	3
Grain	Jęczmień palony	2 kg (15.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- 10 min białkowa
30 min max 65°C
30 min max 72°C
finish 78°C
Feb 16, 2019, 1:53 AM
- Do wyśładzania użyliśmy ok 38L wody, blg końcowe 14.
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