Ireland Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **---**
- SRM **42.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale Malt	3.5 kg *(70%)*	80 %	7
Grain	Barley, Flaked	0.5 kg *(10%)*	70 %	4
Grain	Viking Malt - Palone ziarno jęczmienia	0.5 kg *(10%)*	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg *(10%)*	71 %	1000

Yeasts

Name	Type	Form	Amount	Laboratory
FM704 Lutra Kveik	Ale	Slant	100 ml	Omega