

Irish Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **35.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 1.5 kg (30.6%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 2 kg (40.8%) | 79 % | 22 |
| Grain | Jęczmień niesłodowany | 0.5 kg (10.2%) | 75 % | 2 |
| Grain | Jęczmień palony | 0.25 kg (5.1%) | 55 % | 985 |
| Grain | Carafa | 0.25 kg (5.1%) | 70 % | 664 |
| Grain | Strzegom pszenica prażona | 0.25 kg (5.1%) | 70 % | 1000 |
| Grain | Weyermann - Carawheat | 0.15 kg (3.1%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Target | 20 g | 60 min | 10.5 % |
| Boil | East Kent Goldings | 15 g | 15 min | 5.1 % |
| Boil | Target | 10 g | 15 min | 10.5 % |
| Boil | East Kent Goldings | 15 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- pszenica prażona z przepisu to żyto prażone
Mar 29, 2018, 10:14 AM