

# Irlandzkie Ciemne

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **23.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.2%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (21.1%)	79 %	16
Grain	Biscuit Malt	0.2 kg (4.2%)	79 %	45
Grain	Jęczmień palony	0.35 kg (7.4%)	55 %	985
Grain	Caraaroma	0.2 kg (4.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	30 g	50 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safebrew t-58	Ale	Dry	30 g	---