

# Dry Irish Stout vol 1.0

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **36**
- SRM **25.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **81.5 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row)	2.26 kg (62.6%)	--- %	---
Grain	Barley, Flaked	0.9 kg (24.9%)	--- %	---
Grain	Black Barley (Roast Barley)	0.45 kg (12.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	57 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	125 ml	Wyeast Labs

## Notes

- Warzenie 19-01-2018  
*Jan 20, 2018, 12:02 AM*