

# Irish Dry Stout 11,5° Blg

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **30.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**

## Mash step by step

- Heat up **4.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.5 kg (13.2%)	55 %	985
Grain	płatki jęczmienne	0.4 kg (10.5%)	60 %	4
Grain	Pilznieński	0.5 kg (13.2%)	81 %	4
Liquid Extract	WES ekstrakt słodowy jasny	2.4 kg (63.2%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %

## Yeasts

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