

Irish dry stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **37.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (80.4%)	80 %	5
Grain	Płatki owsiane	0.3 kg (5.4%)	60 %	3
Grain	Weyermann - Chocolate Wheat	0.5 kg (8.9%)	74 %	1000
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Magnum	15 g	60 min	10.6 %
Boil	Fuggles	10 g	30 min	4.2 %

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min