

irish dry stout *beergoski kpd

- Gravity **10.2 BLG**
- ABV ---
- IBU **38**
- SRM **29.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (4.7%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.35 kg (8.2%) | 55 % | 985 |
| Grain | Płatki pszeniczne | 0.5 kg (11.8%) | 85 % | 3 |
| Grain | Viking Pale Ale malt | 2.7 kg (63.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Nugget | 15 g | 60 min | 13 % |
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |