

## irish dry stout (litovel) #2

- Gravity **12.1 BLG**
- ABV ---
- IBU **26**
- SRM **33.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (39.2%)	80 %	5
Grain	Strzegom Monachijski typ II	0.3 kg (5.9%)	79 %	22
Grain	płatki żytnie	0.4 kg (7.8%)	60 %	4
Grain	płatki jęczmienne	0.4 kg (7.8%)	60 %	4
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.9%)	68 %	1200
Grain	Carafa I	0.35 kg (6.9%)	70 %	664
Grain	Strzegom Wiedeński	0.9 kg (17.6%)	79 %	10
Grain	Caraaroma	0.1 kg (2%)	78 %	400
Grain	Caramunich® typ I	0.4 kg (7.8%)	73 %	95

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka cytryny	40 g	Boil	10 min
Spice	skórka cytryny	40 g	Secondary	4 day(s)