

# Irish Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **35.3**
- 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 **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt      | 1.5 kg (30.6%) | 80 %  | 7    |
| Grain | Strzegom Monachijski typ II | 2 kg (40.8%)   | 79 %  | 22   |
| Grain | Jęczmień niesłodowany       | 0.5 kg (10.2%) | 75 %  | 2    |
| Grain | Jęczmień palony             | 0.25 kg (5.1%) | 55 %  | 985  |
| Grain | Carafa                      | 0.25 kg (5.1%) | 70 %  | 664  |
| Grain | Strzegom pszenica prażona   | 0.25 kg (5.1%) | 70 %  | 1000 |
| Grain | Weyermann - Carawheat       | 0.15 kg (3.1%) | 77 %  | 97   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Target             | 20 g   | 60 min | 10.5 %     |
| Boil    | East Kent Goldings | 15 g   | 15 min | 5.1 %      |
| Boil    | Target             | 10 g   | 15 min | 10.5 %     |
| Boil    | East Kent Goldings | 15 g   | 5 min  | 5.1 %      |

## Yeasts

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

## Notes

- pszenica prażona z przepisu to żyto prażone  
*Mar 29, 2018, 10:14 AM*