

# 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*