

# Irish stout na bitwy

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **32.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (71.3%)	80 %	5
Grain	Weyermann - Melanoiden Malt	0.7 kg (13.9%)	81 %	53
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5%)	73 %	1001
Grain	Jęczmień palony viking malt	0.25 kg (5%)	55 %	985
Grain	Viking Czekoladowy ciemny	0.25 kg (5%)	67 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lax whc	Ale	Dry	11 g	Whc

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	5 min

Water Agent	Kreda	6 g	Mash	60 min
Fining	Łuska ryżowa	100 g	Mash	5 min

## Notes

- Łuska dodana na mashout

Whitflock pół tabletki  
*Jan 5, 2025, 6:56 PM*