

# Irlandczyk

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **32**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (68.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (19.6%)	79 %	22
Grain	Jęczmień palony	0.15 kg (5.9%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (5.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	15 min	4.5 %