

# Irlandzki mudżyn

- Gravity **12 BLG**
- ABV ---
- IBU **34**
- SRM **39.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **37.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **37.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.7 kg (72.2%)	79 %	6
Adjunct	Briess - Barley Flakes	1 kg (15.4%)	70 %	3
Grain	Jęczmień palony	0.34 kg (5.2%)	55 %	985
Grain	Weyermann - Carafa I	0.24 kg (3.7%)	70 %	690
Grain	Carafa III	0.13 kg (2%)	70 %	1034
Grain	Caramel/Crystal Malt - 120L	0.1 kg (1.5%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	40 g	60 min	9 %
Boil	Fuggles	10 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile