

# Suchy Irys

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **35**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (75.9%)	85 %	7
Grain	Weyermann - Dehusked Carafa III	0.35 kg (8.9%)	70 %	1300
Grain	Oats, Flaked	0.35 kg (8.9%)	80 %	2
Grain	Weyermann - Chocolate Wheat	0.25 kg (6.3%)	74 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.2 %
Boil	Fuggles	25 g	20 min	5.2 %
Boil	Fuggles	15 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale