

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 |