

# Dry Irish Stout

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **30**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.31 kg (63.8%)	90 %	6
Grain	Barley, Flaked	0.91 kg (25%)	90 %	4
Grain	Roasted Barley	0.36 kg (10%)	90 %	1610
Grain	Acid Malt	0.05 kg (1.3%)	90 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	28.35 g	90 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP835 - Lager X	Lager	Liquid	29.6 ml	WLP