

# IRISH DRY STOUT

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **34.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	3 kg (65.2%)	80 %	6
Grain	Płatki jęczmienne	1 kg (21.7%)	70 %	4
Grain	Jęczmień prażony Viking Malt (Strzegom)	0.5 kg (10.9%)	78 %	1050
Grain	Słód Carafa® Special Malt typ III Weyermann®	0.1 kg (2.2%)	1 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.8 %
Boil	East Kent Goldings	25 g	20 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale S-04	Ale	Dry	11.5 g	Fermentis Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

## Notes

- carafa special III na mash out;  
schłodzenie brzezki do temp. 15-16°C;  
fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;  
przed rozlewem 2-dniowy cold crash;  
rozlew - poziom nasycenia 1,6-1,7 vol.;  
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 50-100; Cl 100-150; Alk. całkow. 100-150; RA 50-100  
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