

# irish dry stout \*beergoski kpd

- Gravity **10.2 BLG**
- ABV ---
- IBU **38**
- SRM **29.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy 1200	0.2 kg (4.7%)	68 %	1202
Grain	Jęczmień palony	0.35 kg (8.2%)	55 %	985
Grain	Płatki pszeniczne	0.5 kg (11.8%)	85 %	3
Grain	Viking Pale Ale malt	2.7 kg (63.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (11.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	13 %
Boil	East Kent Goldings	30 g	60 min	5.1 %

## Yeasts

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