

irish dry stout (litovel)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **30**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (42.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.5%)	79 %	16
Grain	Strzegom Monachijski typ II	0.7 kg (13%)	79 %	22
Grain	płatki żytnie	0.4 kg (7.4%)	60 %	4
Grain	płatki jęczmienne	0.4 kg (7.4%)	60 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.6%)	68 %	1200
Grain	Carafa I	0.3 kg (5.6%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	skórka cytryny	40 g	Boil	10 min