

# Irish Dry

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **32.4**
- 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 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (71.4%)	85 %	7
Grain	Barley, Flaked	0.5 kg (10.2%)	70 %	4
Grain	Black Barley (Roast Barley)	0.5 kg (10.2%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.4 kg (8.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	East Kent Goldings	50 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	1 min

### Notes

- palone na 10 min w 72\*

fermentacja w 16-18\*  
*Dec 1, 2019, 1:47 PM*