

Palony Dublin Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **49.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 1.5 kg (51.2%) | 80 % | 3 |
| Grain | Viking Pale Ale malt | 0.5 kg (17.1%) | 80 % | 5 |
| Grain | Carafa III | 0.5 kg (17.1%) | 70 % | 1500 |
| Grain | Barley, Flaked | 0.4 kg (13.7%) | 70 % | 4 |
| Adjunct | kreda | 0.03 kg (1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 4.1 % |
| Boil | Fuggles | 10 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Fining | Whirlflock T | 6 g | Boil | 15 min |