

# 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