

## #17 DRY IRISH STOUT

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **24.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **10.1 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**

### Mash step by step

- Heat up **7.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (67.8%)	85 %	7
Grain	Płatki JĘCZMIENNE	0.4 kg (13.6%)	85 %	3
Grain	Jęczmień palony	0.25 kg (8.5%)	55 %	985
Liquid Extract	Bruntal - (LME) Ekstrakt Płynny Pale Ale	0.3 kg (10.2%)	81 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis