

## #25 Irish Dry Stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **23.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **54 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **42 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **33.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (83.3%)	81 %	4
Grain	Jęczmień palony	1 kg (8.3%)	55 %	985
Grain	Płatki jęczmienne	1 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.3 %

### Notes

- Wyszło jak zawsze, bardzo dobre :]  
*Mar 30, 2020, 2:37 PM*