

Irish Dry Stout 11,5° Blg

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **30.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Jęczmień palony | 0.5 kg (13.2%) | 55 % | 985 |
| Grain | płatki jęczmienne | 0.4 kg (10.5%) | 60 % | 4 |
| Grain | Pilznieński | 0.5 kg (13.2%) | 81 % | 4 |
| Liquid Extract | WES ekstrakt słodowy jasny | 2.4 kg (63.2%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |