

## irish dry stout

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **30.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (19.2%)	79 %	16
Grain	Strzegom Monachijski typ II	0.7 kg (13.5%)	79 %	22
Grain	płatki żytnie	0.4 kg (7.7%)	60 %	4
Grain	płatki jęczmienne	0.5 kg (9.6%)	60 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.8%)	68 %	1200
Grain	Carafa I	0.3 kg (5.8%)	70 %	664

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis