

# Irlandczyk - Irish Stout

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **22.1**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.4 kg (90.4%)	81 %	4
Grain	Jęczmień palony	0.36 kg (9.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis