

## BA Dry Stout 12 BLG

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **24.8**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	90 %	7
Grain	Barley, Flaked	0.5 kg (12.2%)	75 %	4
Grain	Jęczmień palony	0.3 kg (7.3%)	60 %	985
Grain	Carafa II	0.1 kg (2.4%)	75 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Epic	15 g	60 min	4.1 %
Boil	Epic	15 g	10 min	4.1 %

### Yeasts

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