

## Dry Stut BA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **53.4**
- 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 **25 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (45.9%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (45.9%)	80 %	---
Grain	Jęczmień palony	0.3 kg (8.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fusion UK	30 g	10 min	4.57 %
Boil	Chinook	30 g	25 min	11 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min