

## BA Dry Stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **25.9**
- Style **Dry Stout**

### Batch size

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

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.42 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.1 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (78%)   | 85 %  | 7   |
| Grain | płatki jęczmienne         | 0.5 kg (12.2%) | 60 %  | 4   |
| Grain | Weyermann - Carafa II     | 0.1 kg (2.4%)  | 70 %  | 837 |
| Grain | Jęczmień palony           | 0.3 kg (7.3%)  | 55 %  | 985 |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Willamette | 15 g   | 60 min | 5 %        |
| Aroma (end of boil) | Willamette | 15 g   | 10 min | 5 %        |

### Yeasts

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