

# 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