

## BA Dry Stout

---

- Gravity **12.7 BLG**
- ABV ---
- IBU **20**
- SRM **34.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.1 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **-7.9 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg	85 %	8
Grain	Weyermann - Carafa II	0.1 kg	70 %	1133
Grain	Roasted Barley	0.3 kg	55 %	799
Grain	Barley, Flaked	0.5 kg	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	55 min	7 %
Boil	Challenger	10 g	20 min	7 %

### Yeasts

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