

## BA Dry Stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **22.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss --- %
- Size with trub loss **27 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 --- **liter(s)**
- Total mash volume --- **liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **liter(s)** of **C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (78.3%)	85 %	8
Grain	Weyermann - Carafa II	0.135 kg (2.5%)	70 %	1133
Grain	Roasted Barley	0.38 kg (7.1%)	55 %	799
Grain	Barley, Flaked	0.5 kg (9.3%)	70 %	4
Grain	Platki owsiane	0.15 kg (2.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Epic	20 g	50 min	4.1 %
Aroma (end of boil)	Epic	40 g	10 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.2 g	Safale