# TwójBrowar Dry Stout 12°BLG

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **27**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 3.5 kg *(77.8%)* | 79 % | 6 |
| Grain | Chocolate Malt (UK) | 0.2 kg *(4.4%)* | 73 % | 887 |
| Grain | Jęczmień palony | 0.3 kg *(6.7%)* | 55 % | 985 |
| Adjunct | Briess - Barley Flakes | 0.5 kg *(11.1%)* | 70 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Target | 35 g | 60 min | 10.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 10 g | Safale |