

BA Dry Stout

- Gravity **11.7 BLG**
- ABV ---
- IBU **16**
- SRM **34.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Platki owsiane	0.5 kg (12.2%)	85 %	3
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Carafa II	0.1 kg (2.4%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	60 min	4.8 %
Boil	English Golding	10 g	20 min	4.8 %

Yeasts

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