

## BA Dry Stout 12 #01

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **24.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Carafa II	0.1 kg (2.4%)	70 %	812
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Adjunct	Płatki owsiane	0.5 kg (12.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Willamette	25 g	10 min	4.5 %
Boil	Willamette	5 g	60 min	4.5 %
Boil	Marynka	15 g	60 min	10 %