

Dry Stout 12BLG - Twój Browar v2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **26.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **78.2 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **10 min** at **70C**
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (77.8%) | 80 % | 5 |
| Grain | Płatki jęczmienne | 0.5 kg (11.1%) | 85 % | 3 |
| Grain | Czekoladowy | 0.2 kg (4.4%) | 60 % | 788 |
| 70 st 10 min | | | | |
| Grain | Jęczmień palony | 0.3 kg (6.7%) | 55 % | 985 |
| 70 st 10 min | | | | |

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 | 11.5 g | Safale |