

# Twój Browar Dry Stout 12°BLG

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **27.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 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	30 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis