

## BA Dry Stout 12 BLG

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **23.5**
- 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 **4.14 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Wayermann BROWAMATOR	3.2 kg (78%)	79 %	7
Grain	Weyermann - Carafa II	0.1 kg (2.4%)	70 %	837
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Płatki jęczmienne	0.5 kg (12.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Minstrel	30 g	50 min	4.2 %
Aroma (end of boil)	Willamette	10 g	10 min	5 %

### Yeasts

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