

## BA Dry Stout

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- Gravity **12.7 BLG**
- ABV ---
- IBU **20**
- SRM **34.3**
- Style **Dry Stout**

### Batch size

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

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.1 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **-7.9 liter(s)** of **76C** water

### Fermentables

| Type  | Name                      | Amount | Yield | EBC  |
|-------|---------------------------|--------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg | 85 %  | 8    |
| Grain | Weyermann - Carafa II     | 0.1 kg | 70 %  | 1133 |
| Grain | Roasted Barley            | 0.3 kg | 55 %  | 799  |
| Grain | Barley, Flaked            | 0.5 kg | 70 %  | 4    |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 20 g   | 55 min | 7 %        |
| Boil    | Challenger | 10 g   | 20 min | 7 %        |

### Yeasts

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