

# Dry Stout B 12 Blg 25

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **25.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.75 kg (83.6%)	85 %	7
Grain	Carafa II	0.13 kg (1.8%)	70 %	812
Grain	Jęczmień palony	0.38 kg (5.5%)	55 %	1150
Grain	Płaki jęczmienne	0.63 kg (9.1%)	5 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	10 min	6.1 %
Boil	Willamette	25 g	60 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	13.75 g	---