

## Twój Browar Dry Stout 12°BLG

- 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  |