

## BA Dry Stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **22.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss --- %
- Size with trub loss **27 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 --- **liter(s)**
- Total mash volume --- **liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **liter(s)** of **C** water

### Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4.2 kg (78.3%)  | 85 %  | 8    |
| Grain | Weyermann - Carafa II     | 0.135 kg (2.5%) | 70 %  | 1133 |
| Grain | Roasted Barley            | 0.38 kg (7.1%)  | 55 %  | 799  |
| Grain | Barley, Flaked            | 0.5 kg (9.3%)   | 70 %  | 4    |
| Grain | Płatki owsiane            | 0.15 kg (2.8%)  | 85 %  | 3    |

### Hops

| Use for             | Name | Amount | Time   | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil                | Epic | 20 g   | 50 min | 4.1 %      |
| Aroma (end of boil) | Epic | 40 g   | 10 min | 4.1 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.2 g | Safale     |