

# Dry Stout 12BLG - Twój Browar v2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **26.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **78.2 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **10 min** at **70C**
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Płatki jęczmienne	0.5 kg (11.1%)	85 %	3
Grain	Czekoladowy	0.2 kg (4.4%)	60 %	788
70 st 10 min				
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
70 st 10 min				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %

## Yeasts

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