

Twój Browar Dry Stout 12°BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **27**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 S-04 | Ale | Dry | 10 g | Safale |