

DRY STOUT 12 BLG # 29

- Gravity **10 BLG**
- ABV **4 %**
- IBU **44**
- SRM **12.4**
- 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 **3.8 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale Flagon | 3.5 kg (87.5%) | 80 % | 5 |
| Grain | chocolate | 0.2 kg (5%) | 60 % | 690 |
| Grain | palone ziarno jęczmienia | 0.3 kg (7.5%) | --- % | --- |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-04 | Ale | Dry | 11.5 g | safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Other | płatki jęczmienne | 500 g | Boil | 70 min |