

BA Dry Stout

- 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