

Cwelturek

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **23**
- SRM **52.7**
- 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 **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (29.6%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (29.6%) | 85 % | 4 |
| Grain | Caraaroma | 0.5 kg (7.4%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (7.4%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.5 kg (7.4%) | 55 % | 985 |
| Grain | Casle Malting Whisky Nature | 0.25 kg (3.7%) | 85 % | 4 |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (7.4%) | 82 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 5 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| WB-06 | Ale | Dry | 10 g | Safale |