

# Dry stout WESELNIAK

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **26.8**
- 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 **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1 kg (21.5%)	78 %	6
Grain	Caraaroma	0.3 kg (6.5%)	78 %	400
Grain	Jęczmień palony	0.35 kg (7.5%)	55 %	985
Grain	Maris Otter Crisp	3 kg (64.5%)	83 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	40 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	125 ml	---