

nr1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **57.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny WES	1.7 kg (77.3%)	90 %	621
Sugar	cukier trzcinowy	0.5 kg (22.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Dry Hop	Cascade	17 g	7 day(s)	6 %
Dry Hop	Marynka	8 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Notes

- 13,5 litra wody nastawione rozcienczone 5 litrami zimnej wody przed butelkowaniem 2blg
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