

# Swiety Papryk

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **32.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (80.6%)	78 %	6
Grain	Chocolate Malt (UK)	0.05 kg (1.6%)	73 %	1100
Grain	Black Barley (Roast Barley)	0.3 kg (9.7%)	55 %	1300
Grain	Oats, Flaked	0.2 kg (6.5%)	80 %	2
Grain	Caramel/Crystal Malt - 120L	0.05 kg (1.6%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	50 min	13.5 %
Boil	East Kent Goldings	30 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	50 ml	safale