

## 12 ° (Wheet Stout)

---

- Gravity **16.8 BLG**
- ABV ---
- IBU **73**
- SRM **63.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (28.6%)	80 %	7
Grain	Briess - Wheat Malt, White	3 kg (42.9%)	85 %	5
Grain	Bestmalz Carmel Pils	0.5 kg (7.1%)	75 %	5
Grain	Vienna Malt	0.5 kg (7.1%)	78 %	8
Grain	Black Barley (Roast Barley)	0.5 kg (7.1%)	55 %	985
Grain	Briess - Midnight Wheat Malt	0.5 kg (7.1%)	55 %	1084

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	30 min	5 %
Boil	Vanguard	50 g	30 min	5.5 %
Boil	Mandarina Bavaria	50 g	30 min	10 %