

# 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	Pszoniczny	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