

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
Apr 5, 2020, 8:54 PM