

## Receptura próbna

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **29.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (67.8%)	85 %	7
Grain	Carawheat (GR)	0.25 kg (8.5%)	68 %	79
Grain	Czekoladowy	0.15 kg (5.1%)	60 %	788
Grain	Jęczmień palony	0.25 kg (8.5%)	55 %	1000
Adjunct	Płatki owsiane	0.3 kg (10.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	0.6 g	Boil	10 min