

## Warka#2 Dry Stout

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **39**
- SRM **69.7**
- 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 **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód chocolate	0.5 kg (12%)	70 %	1000
Grain	cookie	1 kg (24.1%)	70 %	70
Grain	słód wędzony brzoza	1 kg (24.1%)	81 %	10
Grain	Jęczmień palony	1 kg (24.1%)	65 %	1200
Grain	Extra black	0.15 kg (3.6%)	65 %	1400
Grain	słód owsiany	0.5 kg (12%)	78.5 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	30 g	40 min	6.1 %
Boil	Northdown	25 g	30 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	30 ml	White Labs