

Warka #2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **36.2**
- 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 **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (83.3%) | 85 % | 7 |
| Grain | Weyermann - Carafa II | 0.4 kg (8.3%) | 70 % | 837 |
| Grain | chocolate crisp | 0.4 kg (8.3%) | --- % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Phoenix | 25 g | 60 min | 11.9 % |
| Aroma (end of boil) | Phoenix | 5 g | 10 min | 11 % |
| Aroma (end of boil) | Mięta | 10 g | 10 min | 1 % |
| Boil | Mięta | 3 g | 30 min | 1 % |
| Dry Hop | Mięta | 5 g | 3 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | płatki owsiane | 500 g | Mash | 75 min |