

## 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