

# Warmińskie PiwoWARy Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **33.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.65 kg (57.9%)	--- %	---
Grain	Strzegom Monachijski typ I	0.5 kg (17.5%)	79 %	16
Grain	Strzegom Czekoladowy 1200	0.2 kg (7%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (7%)	55 %	985
Grain	Płatki żytnie	0.1 kg (3.5%)	85 %	4
Grain	Weyermann pszeniczny jasny	0.1 kg (3.5%)	80 %	6
Grain	Płatki owsiane	0.1 kg (3.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	13 g	60 min	5.1 %
Boil	Fuggles	13 g	60 min	4.5 %
Whirlpool	East Kent Goldings	15 g	0 min	5.1 %
Whirlpool	Fuggles	15 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	9.8 g	Safale