

# WES

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **62**
- SRM **35.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	4 kg (56.3%)	80 %	4
Grain	Weyermann - Pilsner Malt	2 kg (28.2%)	81 %	5
Grain	Caraaroma	0.5 kg (7%)	78 %	400
Grain	Czekoladowy	0.2 kg (2.8%)	60 %	788
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985
Grain	Wheat, Roasted	0.2 kg (2.8%)	54.3 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale