

Stařtek v2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **24.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.25 kg (68.4%)	78 %	6
Grain	Barley, Flaked	1 kg (21.1%)	70 %	4
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985
Grain	Weyermann Carafa Special	0.25 kg (5.3%)	80 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	100 ml	White Labs