

A S...S...SĄCZCIE TO ŻYTO

- Gravity **14 BLG**
- ABV ---
- IBU **73**
- SRM **51.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Jęczmień palony | 0.25 kg (5.2%) | 50 % | 985 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (35.1%) | 72 % | 621 |
| Liquid Extract | ekstrakt słodowy Pale Ale | 1.7 kg (35.1%) | 73 % | --- |
| Liquid Extract | ekstrakt słodowy żytni ciemny | 1.2 kg (24.7%) | 73 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Zeus | 16 g | 60 min | 15 % |
| Boil | Chinook | 15 g | 30 min | 12.8 % |
| Boil | Citra | 15 g | 30 min | 12.4 % |
| Boil | Chinook | 15 g | 15 min | 12.8 % |
| Boil | Citra | 15 g | 15 min | 12.4 % |
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.2 % |
| Dry Hop | Sorachi Ace | 30 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |