

## Latte-Macchiato Stout v2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **65.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Rye malt extract (Poldingroup)	0.6 kg (23.5%)	80 %	1300
Liquid Extract	Light malt extract (Gozdawa)	1.7 kg (66.7%)	80 %	40
Grain	Strzegom Czekoladowy ciemny	0.125 kg (4.9%)	68 %	1200
Grain	Karmelowy Jasny 30EBC	0.125 kg (4.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Laktoza	200 g	Bottling	7 min
Spice	Kawa	50 g	Bottling	---
Spice	Wanilia	3 g	Secondary	7 day(s)