

## Pomurnik (Tropical Stout)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **69.8**
- Style **Foreign Extra 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (54%)	90 %	621
Liquid Extract	Profimator Malt Blonde	1 kg (31.7%)	65 %	70
Grain	Weyermann - Carafa II	0.2 kg (6.3%)	70 %	837
Sugar	Milk Sugar (Lactose)	0.25 kg (7.9%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %
Dry Hop	East Kent Goldings	15 g	3 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Vanilla Beans	4 g	Primary	1 day(s)

### Notes

- Można dodać więcej wanilii. Piwo dobre.  
*Apr 24, 2019, 12:10 PM*