

# Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **25.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Corn Sugar (Dextrose)	0.3 kg (7.5%)	100 %	0
Liquid Extract	Coopers LME - Dark	1.7 kg (42.5%)	78 %	130
Dry Extract	Gozdawa ekstrakt słodowy superciemny suchy	0.3 kg (7.5%)	95 %	150
Liquid Extract	Coopers LME - Dark	1.7 kg (42.5%)	78 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Styrian Dragon	20 g	3 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
coopers	Ale	Dry	7 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	1 min
Other	Maltodekstryna	300 g	Boil	1 min
Spice	zest i sok z 3 pomarańczy	50 g	Boil	1 min
Spice	wanilia	10 g	Boil	1 min