

STOUT Kawowy z płatkami

- Gravity **17.3 BLG**
- ABV ---
- IBU **41**
- SRM **77.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (36.6%) | 90 % | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (36.6%) | 80 % | --- |
| Dry Extract | WES ekstrakt słodowy jasny | 1 kg (21.5%) | 80 % | --- |
| Grain | Jęczmień palony | 0.25 kg (5.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 15 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Spice | Kawa | 250 g | Boil | 10 min |
| Flavor | płatki dębowe | 50 g | Secondary | 3 day(s) |