

# Wymrażane-Cienkusz

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **91.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (100%)	80 %	700

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	15 g	50 min	4.3 %
Whirlpool	Bramling	35 g	5 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	11 g	Mangrove Jack's

## Notes

- Zacieranie i warzenie - 14.12.2024  
Zlewanie - 16.01.2024  
Dec 14, 2024, 9:23 PM