

## Browamator Stout 12°Blg

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **56.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal                         | 1.7 kg (45.9%) | 81 %  | 26  |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (45.9%) | 90 %  | 621 |
| Grain          | Jęczmień palony                 | 0.3 kg (8.1%)  | 55 %  | 985 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | English Golding | 20 g   | 60 min | 4.8 %      |
| Boil    | English Golding | 10 g   | 10 min | 4.8 %      |

### Yeasts

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