

Christmas Stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **23**
- SRM **94.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|-------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 3 kg (100%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Glacier | 20 g | 60 min | 5 % |
| Aroma (end of boil) | Glacier | 30 g | 10 min | 5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|-----------|
| Other | Płatki dębowe whisky | 25 g | Secondary | 10 day(s) |
| Flavor | Wiórki kokosowe | 50 g | Boil | 15 min |
| Other | Laktoza | 50 g | Boil | 7 min |
| Other | Laska wanilii | 7 g | Boil | 7 min |
| Other | Cynamon | 20 g | Boil | 7 min |