

## Pierwszy kot

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **54.8**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (45.9%)	90 %	621
Liquid Extract	Bruntal Liquid malt extract LIGHT	1.7 kg (45.9%)	80 %	30
Grain	Jęczmień palony	0.3 kg (8.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

### Yeasts

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

### Notes

- Warka numer 2 - Dry Stout  
Przepis pochodzi z książki Domowe Piwo pana Adriana Banachowicza  
Hmm. Czy piwo nie będzie za ciemne i za mało goryczkowe?  
Sep 17, 2017, 9:39 AM