

# Stout 1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **105.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers Stout	1.7 kg (50%)	100 %	1800
Liquid Extract	Gozdawa ekstrakt słodowy ciemny	1.7 kg (50%)	100 %	650

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	śliwki suszone	50 g	Boil	15 min