

## Stout 12 BLG

- Gravity **13.1 BLG**
- ABV ---
- IBU **18**
- SRM **66.8**
- 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 (50%) | 90 %  | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny      | 1.7 kg (50%) | 80 %  | --- |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Fuggles  | 20 g   | 60 min | 4.5 %      |
| Boil    | Fuggles  | 30 g   | 10 min | 4.5 %      |
| Boil    | lubelski | 15 g   | 5 min  | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Flavor | palony jęczmień | 300 g  | Boil    | 30 min |