

## Stout exp

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **26**
- SRM **88.4**
- Style **Sweet 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	2.7 kg (93.1%)	90 %	621
Sugar	Maple Syrup	0.2 kg (6.9%)	65.2 %	69

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	30 g	20 min	4.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Wiórki kokosowe	200 g	Boil	30 min
Flavor	Laktoza	250 g	Boil	60 min