

## Stout my

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **37**
- SRM **14.9**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (77.3%)	80 %	80
Grain	Karmelowy Czerwony	0.5 kg (22.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Boil	Marynka	20 g	10 min	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
european ale b44	Ale	Dry	10 g	Bulldog