

# Stout z płatkami dębowymi

- Gravity **10.5 BLG**
- ABV ---
- IBU **45**
- SRM **26.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (87.2%)	78 %	16
Grain	Caramel/Crystal Malt - 120L	0.25 kg (6.4%)	72 %	236
Grain	Chocolate Malt (US)	0.25 kg (6.4%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Perle	20 g	15 min	7 %
Aroma (end of boil)	Perle	31 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe w winie	30 g	Secondary	5 day(s)