

## Dry Stout z ekstraktów Bruntal 12.5 blg

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **50.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC  |
|----------------|-----------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 2.2 kg (57.9%) | 80 %  | 35   |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny   | 1.2 kg (31.6%) | 90 %  | 621  |
| Grain          | Simpsons - Roasted Barley         | 0.2 kg (5.3%)  | 70 %  | 1084 |
| Grain          | Simpsons - Chocolate Malt         | 0.2 kg (5.3%)  | 73 %  | 788  |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka PL         | 14 g   | 60 min | 10 %       |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 10 min | 5.8 %      |
| Boil                | lunga              | 18 g   | 60 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | ---        |

### Notes

- Ciemne słody palone dodane zostaną na cichą fermentację, bo piwo niestety wyszło bez stoutowego smaku, aromatu i nawet koloru (jest średnio brązowe). Jest to próba uratowania 22 litrów. Możliwe, że dodam jeszcze parzonej kawy, jeśli smak i aromat dalej będzie słaby.  
*Mar 24, 2021, 10:21 PM*