

extract caramel stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **32.6**
- Style **American 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 amber | 3.6 kg (70.6%) | --- % | 180 |
| Grain | Płatki owsiane | 1.5 kg (29.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Aroma (end of boil) | Fuggles | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|-----------|----------|
| Spice | wanilia rozcięta 2-4 laski | 100 g | Secondary | 7 day(s) |