

# Latte-Macchiato Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **86.2**
- 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	Rye malt extract (Poldingroup)	1.2 kg (41.4%)	80 %	1300
Liquid Extract	Light malt extract (Gozdawa)	1.7 kg (58.6%)	80 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Laktoza	200 g	Bottling	7 min
Spice	Kawa	50 g	Bottling	---
Spice	Wanilia	3 g	Secondary	7 day(s)