

## Porzeczkowy stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **56**
- SRM **64**
- Style **Foreign Extra 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	ekstrakt słodowy ciemny Bruntal	1.7 kg (47.2%)	80 %	621
Dry Extract	ekstrakt słodowy jasny	1 kg (27.8%)	70 %	---
Liquid Extract	sok z czarnej porzeczki	0.9 kg (25%)	60 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	45 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane	250 g	Boil	40 min
Spice	imbir	30 g	Boil	40 min