

## Stout 12 BLG 3.0

- Gravity **14 BLG**
- ABV ---
- IBU **19**
- SRM **81.8**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (37%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (37%)	80 %	---
Liquid Extract	ciemny	1.2 kg (26.1%)	80 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	30 g	10 min	4.5 %
Boil	lubelski	20 g	1 min	4.5 %
Boil	lubelski	15 g	45 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	palony jęczmień	350 g	Boil	30 min