

# STOUT Kawowy z płatkami

- Gravity **17.3 BLG**
- ABV ---
- IBU **41**
- SRM **77.1**
- Style **Dry 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (36.6%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (36.6%)	80 %	---
Dry Extract	WES ekstrakt słodowy jasny	1 kg (21.5%)	80 %	---
Grain	Jęczmień palony	0.25 kg (5.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Aroma (end of boil)	Marynka	15 g	10 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	250 g	Boil	10 min
Flavor	płatki dębowe	50 g	Secondary	3 day(s)