

## stout po risie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **67**
- SRM **39.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cukier po ris	0.9 kg (19.1%)	100 %	621
Adjunct	cukier z melona	3.8 kg (80.9%)	8 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Melon	3800 g	Secondary	5 day(s)