

# Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **25.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

| Type           | Name                                       | Amount         | Yield | EBC |
|----------------|--------------------------------------------|----------------|-------|-----|
| Sugar          | Corn Sugar (Dextrose)                      | 0.3 kg (7.5%)  | 100 % | 0   |
| Liquid Extract | Coopers LME - Dark                         | 1.7 kg (42.5%) | 78 %  | 130 |
| Dry Extract    | Gozdawa ekstrakt słodowy superciemny suchy | 0.3 kg (7.5%)  | 95 %  | 150 |
| Liquid Extract | Coopers LME - Dark                         | 1.7 kg (42.5%) | 78 %  | 130 |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Dry Hop | Styrian Dragon | 20 g   | 3 day(s) | 7.2 %      |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| coopers | Ale  | Dry  | 7 g    | ---        |

## Extras

| Type   | Name                      | Amount | Use for | Time  |
|--------|---------------------------|--------|---------|-------|
| Flavor | Laktoza                   | 700 g  | Boil    | 1 min |
| Other  | Maltodekstryna            | 300 g  | Boil    | 1 min |
| Spice  | zest i sok z 3 pomarańczy | 50 g   | Boil    | 1 min |
| Spice  | wanilia                   | 10 g   | Boil    | 1 min |