

2 - FUSY Z KAŁUŻY

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **45.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|--------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy ciemny Bruntal | 1.7 kg (50%) | 90 % | 621 |
| Liquid Extract | Ekstrakt słodowy niechmielony jasny Bruntal | 1.7 kg (50%) | 90 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Fusion UK | 20 g | 10 min | 4.57 % |
| Aroma (end of boil) | Fusion UK | 10 g | 60 min | 4.57 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|-------|
| Other | Palone ziarna jęczmienia | 0.3 g | Boil | 0 min |