

# Christmas Stout

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **23**
- SRM **94.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3 kg (100%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	20 g	60 min	5 %
Aroma (end of boil)	Glacier	30 g	10 min	5 %

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe whisky	25 g	Secondary	10 day(s)
Flavor	Wiórki kokosowe	50 g	Boil	15 min
Other	Laktoza	50 g	Boil	7 min
Other	Laska wanilii	7 g	Boil	7 min
Other	Cynamon	20 g	Boil	7 min