

## Dry Stout z ekstraktów

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **51.1**
- 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 **10 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Light	1.7 kg (50%)	80 %	30
Liquid Extract	Bruntal ekstrakt słodowy Dark	1.7 kg (50%)	80 %	650

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL 12,9% AA	12 g	60 min	12.9 %
Boil	Fuggles	15 g	60 min	4.5 %
Boil	Fuggles	15 g	20 min	4.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Jęczmień Palony	250 g	Boil	15 min
Flavor	Słód Czekoladowy	250 g	Boil	15 min