

## Powrót do korzeni

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **26.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (89.5%)	80 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (10.5%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale