

## Słodkie czarne '02

- Gravity **15.4 BLG**
- ABV ---
- IBU **16**
- SRM **79.1**
- Style **Sweet 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 **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (37%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (37%)	90 %	621
Sugar	glukoza	0.4 kg (8.7%)	--- %	---
Sugar	laktoza	0.5 kg (10.9%)	1 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	30 g	60 min	4.8 %
Dry Hop	English Golding	20 g	10 day(s)	4.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	dąb Amerykański	45 g	Secondary	8 day(s)