

Stout my

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **37**
- SRM **14.9**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (77.3%) | 80 % | 80 |
| Grain | Karmelowy Czerwony | 0.5 kg (22.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.7 % |
| Boil | Marynka | 20 g | 10 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| european ale b44 | Ale | Dry | 10 g | Bulldog |