

Stout z brewkita

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **54**
- SRM **14.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	1.7 kg (50%)	78 %	130
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	100 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Dry	10 g	White Labs