

## Stout z brewkita

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **58**
- SRM **15.5**
- 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 **25.3 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	Liquid	7 ml	White Labs