

# Yellow Bourbon Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **32.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.65 kg (73.3%)	81 %	26
Grain	Jęczmień palony	0.1 kg (4.4%)	55 %	985
Grain	Viking Pale Ale malt	0.3 kg (13.3%)	65 %	5
Grain	Strzegom Czekoladowy 1200	0.2 kg (8.9%)	68 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Yellow Bourbon	100 g	Bottling	3 min
Spice	Laktoza	250 g	Boil	10 min