

1# Tuning Brewkita

- Gravity **11 BLG**
- ABV ---
- IBU ---
- SRM **23.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|--------------|-------|-----|
| Liquid Extract | Coopers Stout | 1.7 kg (50%) | 100 % | 130 |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (50%) | 100 % | 26 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | wanilia laski | 2 g | Secondary | 7 day(s) |
| Flavor | kawa ziarno | 49 g | Secondary | 7 day(s) |