

A S...S...SĄCZCIE TO ŻYTO

- Gravity **14 BLG**
- ABV ---
- IBU **73**
- SRM **51.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.25 kg (5.2%)	50 %	985
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (35.1%)	72 %	621
Liquid Extract	ekstrakt słodowy Pale Ale	1.7 kg (35.1%)	73 %	---
Liquid Extract	ekstrakt słodowy żytni ciemny	1.2 kg (24.7%)	73 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	16 g	60 min	15 %
Boil	Chinook	15 g	30 min	12.8 %
Boil	Citra	15 g	30 min	12.4 %
Boil	Chinook	15 g	15 min	12.8 %
Boil	Citra	15 g	15 min	12.4 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Sorachi Ace	30 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale