

## Browamator Stout 12°Blg

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **56.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (45.9%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (45.9%)	90 %	621
Grain	Jęczmień palony	0.3 kg (8.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	60 min	4.8 %
Boil	English Golding	10 g	10 min	4.8 %

### Yeasts

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