

Coopers Stout

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM ---
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (46.9%) | 80 % | --- |
| Liquid Extract | coopers stout | 1.7 kg (53.1%) | --- % | --- |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 12.5 g | Mauribrew |