

# Coopers Stout

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- 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  |