

dry stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **53.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (50%)	83 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (50%)	83 %	650

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	7 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Strzegom Czekoladowy 1200	200 g	Mash	20 min
Flavor	Jęczmień palony	300 g	Mash	20 min