

# Jesienny Koźlak

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **31**
- SRM **42.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (47.9%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy ciemny	1.7 kg (23.9%)	90 %	621
Sugar	Cukier	2 kg (28.2%)	75 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Saphir	20 g	30 min	3.9 %
Boil	Magnat	20 g	25 min	11.2 %
Boil	Magnat	10 g	1 min	11.2 %
Boil	Saphir	30 g	1 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Dry	11.5 g	White Labs