

Pomurnik (Tropical Stout)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **69.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (54%) | 90 % | 621 |
| Liquid Extract | Profimator Malt Blonde | 1 kg (31.7%) | 65 % | 70 |
| Grain | Weyermann - Carafa II | 0.2 kg (6.3%) | 70 % | 837 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (7.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 5 min | 5.1 % |
| Dry Hop | East Kent Goldings | 15 g | 3 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 8 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|----------|
| Flavor | Vanilla Beans | 4 g | Primary | 1 day(s) |

Notes

- Można dodać więcej wanilii. Piwo dobre.
Apr 24, 2019, 12:10 PM