

## Stout 12

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **45.1**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (50%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	60 min	4.8 %
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	English Golding	10 g	10 min	4.8 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale