

## stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **41.8**
- Style **Schwarzbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (48.6%)	90 %	621
Dry Extract	WES ekstrakt słodowy jasny	0.3 kg (8.6%)	80 %	5
Sugar	cukier	1.5 kg (42.9%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis