

Stout po risie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **71.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 4.5 kg (100%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 12.4 % |
| Aroma (end of boil) | Styrian Golding | 30 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Safale |