

## #11

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **18.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Black	0.25 kg (7.2%)	55 %	985
Liquid Extract	Bruntal	1.7 kg (49.3%)	81 %	26
Dry Extract	super jasny	0.5 kg (14.5%)	--- %	---
Sugar	diamant	1 kg (29%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.5 %
Aroma (end of boil)	Oktawia	15 g	10 min	7.8 %
Aroma (end of boil)	Sybilla	10 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

### Notes

- Po warzeniu brzeczka miała 13,4 BLG  
16.03 złane na cichą  
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