

Dry Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **55.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (45.9%) | 90 % | 621 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (45.9%) | 80 % | 30 |
| Grain | Jęczmień palony | 0.3 kg (8.1%) | 55 % | 985 |

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 | 15 min | 5.1 % |

Yeasts

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

Notes

- Fermentacja burzliwa 7dni
Fermentacja cicha 7dni

Gęstość po fermentacji 5 Blg
Dec 13, 2017, 11:23 AM