

## Dry Stout z ekstraktów

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **33.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Gozdawa	1.7 kg (42%)	90 %	75
Liquid Extract	ekstrakt słodowy jasny Gozdawa	1.7 kg (42%)	80 %	6
Grain	jęczmień prażony	0.2 kg (4.9%)	65 %	950
Grain	Barwiący	0.25 kg (6.2%)	55 %	1000
Grain	Czekoladowy	0.2 kg (4.9%)	60 %	800

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Lublin (Lubelski)	15 g	10 min	2.8 %
Dry Hop	Lublin (Lubelski)	15 g	7 day(s)	2.8 %
Boil	Marynka	40 g	60 min	6.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	250 g	Secondary	7 day(s)