

## extract caramel stout

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **32.6**
- Style **American 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
Liquid Extract	ekstrakt amber	3.6 kg (70.6%)	--- %	180
Grain	Płatki owsiane	1.5 kg (29.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	wanilia rozcięta 2-4 laski	100 g	Secondary	7 day(s)