

# Stout Kawowy

- Gravity **12.4 BLG**
- ABV ---
- IBU **42**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **12 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy ciemny Gozdawa	1.7 kg (63%)	--- %	---
Dry Extract	Ekstrakt słodowy superciemny	1 kg (37%)	--- %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa espresso	200 g	Boil	10 min