

Stout z płatkami dębowymi

- Gravity **10.5 BLG**
- ABV ---
- IBU **45**
- SRM **26.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Liquid Extract (LME) - Pale | 3.4 kg (87.2%) | 78 % | 16 |
| Grain | Caramel/Crystal Malt - 120L | 0.25 kg (6.4%) | 72 % | 236 |
| Grain | Chocolate Malt (US) | 0.25 kg (6.4%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Perle | 20 g | 15 min | 7 % |
| Aroma (end of boil) | Perle | 31 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|-----------|----------|
| Other | płatki dębowe w winie | 30 g | Secondary | 5 day(s) |