

# Yellow Bourbon Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **32.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

## Fermentables

| Type           | Name                         | Amount          | Yield | EBC  |
|----------------|------------------------------|-----------------|-------|------|
| Liquid Extract | Bruntal                      | 1.65 kg (73.3%) | 81 %  | 26   |
| Grain          | Jęczmień palony              | 0.1 kg (4.4%)   | 55 %  | 985  |
| Grain          | Viking Pale Ale malt         | 0.3 kg (13.3%)  | 65 %  | 5    |
| Grain          | Strzegom<br>Czekoladowy 1200 | 0.2 kg (8.9%)   | 68 %  | 1000 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 30 min | 13.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 50 ml  | Safale     |

## Extras

| Type   | Name                   | Amount | Use for  | Time   |
|--------|------------------------|--------|----------|--------|
| Flavor | Kawa Yellow<br>Bourbon | 100 g  | Bottling | 3 min  |
| Spice  | Laktoza                | 250 g  | Boil     | 10 min |