# Dry Stout z ekstraktów Bruntal 12.5 blg

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **50.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size **--- liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 2.2 kg *(57.9%)* | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.2 kg *(31.6%)* | 90 % | 621 |
| Grain | Simpsons - Roasted Barley | 0.2 kg *(5.3%)* | 70 % | 1084 |
| Grain | Simpsons - Chocolate Malt | 0.2 kg *(5.3%)* | 73 % | 788 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka PL | 14 g | 60 min | 10 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 10 min | 5.8 % |
| Boil | lunga | 18 g | 60 min | 10 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 12 g | --- |

## Notes

- Ciemne słody palone dodane zostaną na cichą fermentację, bo piwo niestety wyszło bez stoutowego smaku, aromatu i nawet koloru (jest średnio brązowe). Jest to próba uratowania 22 litrów. Możliwe, że dodam jeszcze parzonej kawy, jeśli smak i aromat dalej będzie słaby.
  *Mar 24, 2021, 10:21 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.