

## Stout z brewkita

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **58**
- SRM **15.5**
- Style **Dry 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 | Coopers LME - Dark         | 1.7 kg (50%) | 78 %  | 130 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 %  | --- |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Sterling | 100 g  | 60 min | 5 %        |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale  | Liquid | 7 ml   | White Labs |