

## 15# Wędzony Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **39.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt       | 2 kg (36.4%)  | 80 %  | 5    |
| Grain | Wędzony bukiem Viking Malt | 2 kg (36.4%)  | 82 %  | 10   |
| Grain | Fawcett - Pale Chocolate   | 0.5 kg (9.1%) | 71 %  | 600  |
| Grain | Carafa II                  | 0.5 kg (9.1%) | 70 %  | 1100 |
| Grain | Strzegom Karmel 150        | 0.5 kg (9.1%) | 75 %  | 150  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 30 g   | 60 min | 8.3 %      |
| Boil    | Cascade | 20 g   | 20 min | 8.3 %      |

### Yeasts

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