

# Dymiony Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **23.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	2.3 kg (68.2%)	81 %	6
Grain	Smoked Malt	0.5 kg (14.8%)	80 %	18
Grain	Simpsons - Crystal Medium	0.17 kg (5%)	74 %	108
Grain	Chocolate Malt (UK)	0.2 kg (5.9%)	73 %	887
Grain	Płatki jęczmienne	0.2 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %
Boil	Centennial	12 g	15 min	10.5 %
Boil	Centennial	25 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale