

# podwędzany stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **30.4**
- Style **Dry Stout**

## 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 **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 1.1 kg (45.8%) | 80 %  | 6   |
| Grain | Słód pszeniczny Bestmalz      | 0.5 kg (20.8%) | 82 %  | 5   |
| Grain | Jęczmień palony               | 0.3 kg (12.5%) | 55 %  | 985 |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (20.8%) | 82 %  | 10  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga              | 14 g   | 60 min | 11 %       |
| Boil    | East Kent Goldings | 10 g   | 10 min | 5.1 %      |

## Yeasts

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

## Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | chłodnica ;) | 1 g    | Boil    | 15 min |