

# smakołyk

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **39.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | cm Smoked Malt                     | 2 kg (32.3%)   | 81 %  | 6   |
| Grain | Strzegom Wiedeński                 | 1 kg (16.1%)   | 79 %  | 10  |
| Grain | Strzegom Karmel 150                | 0.4 kg (6.5%)  | 75 %  | 150 |
| Grain | Czekoladowy                        | 0.8 kg (12.9%) | 60 %  | 788 |
| Grain | Weyermann pszeniczny jasny wedzony | 2 kg (32.3%)   | 80 %  | 6   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 100 g  | 5 min  | 10 %       |
| Boil    | Mosaic | 15 g   | 60 min | 10 %       |