

Smoleńskie Mocne

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **27**
- SRM **44.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | Viking Malt Wędzony Czereśnią | 3 kg (30.9%) | 75 % | 10 |
| Grain | Pale Malt (2 Row) UK | 2.5 kg (25.8%) | 78 % | 6 |
| Grain | Briess - Pilsen Malt | 1 kg (10.3%) | 80.5 % | 2 |
| Grain | Jęczmień palony | 0.5 kg (5.2%) | 55 % | 985 |
| Grain | Chocolate Malt (UK) | 0.25 kg (2.6%) | 73 % | 887 |
| Grain | Strzegom pszenica prażona | 0.25 kg (2.6%) | 70 % | 1000 |
| Grain | Żytni | 0.5 kg (5.2%) | 85 % | 8 |
| Grain | Strzegom Pszeniczny | 0.5 kg (5.2%) | 81 % | 6 |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (3.1%) | 70 % | 1024 |
| Sugar | Glukoza | 0.9 kg (9.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Barbe Rouge | 5 g | 40 min | 10 % |
| Boil | Azacca | 5 g | 40 min | 12.5 % |
| Boil | El Dorado | 5 g | 40 min | 12 % |
| Boil | Cashmere | 5 g | 40 min | 7 % |
| Boil | Chinook | 20 g | 40 min | 12 % |