

# Stout lekko wędzony

- Gravity **14.3 BLG**
- ABV ---
- IBU **36**
- SRM **46.6**
- Style **Foreign Extra 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (53.1%)	80 %	6
Grain	steinbach wędzony	1 kg (17.7%)	77 %	6
Grain	Strzegom pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Strzegom Barwiący	0.5 kg (8.8%)	60 %	1300
Grain	Barley, Flaked	0.4 kg (7.1%)	70 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	8 %
Boil	Target	15 g	20 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale