

# Wędzony Kusiciel (Smoky Spicy Chocolate Cherry Stout)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **33.8**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (68.5%)  | 80 %  | 5   |
| Grain | Castlemalting Crystal      | 0.5 kg (6.8%) | 78 %  | 150 |
| Grain | Castlemalting Czekoladowy  | 0.5 kg (6.8%) | 68 %  | 900 |
| Grain | Słód pszeniczny Bestmalz   | 0.5 kg (6.8%) | 82 %  | 5   |
| Grain | Castlemalting - Cara Clair | 0.5 kg (6.8%) | 78 %  | 4   |
| Grain | Jęczmień palony            | 0.2 kg (2.7%) | 55 %  | 985 |
| Grain | Bestmalz Wędzony bukiem    | 0.1 kg (1.4%) | 82 %  | 8   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 20 g   | 60 min | 13.5 %     |
| Boil    | East Kent Goldings | 15 g   | 30 min | 5.1 %      |
| Boil    | East Kent Goldings | 20 g   | 5 min  | 5.1 %      |

## Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Nottingham | Ale  | Dry  | 22 g   | LalBrew    |

### Extras

| Type   | Name                                | Amount | Use for   | Time      |
|--------|-------------------------------------|--------|-----------|-----------|
| Spice  | Kakao                               | 250 g  | Mash      | 60 min    |
| Flavor | Zmielone ostre papryczki Bird's eye | 20 g   | Boil      | 5 min     |
| Flavor | Wiśnie mrożone                      | 1800 g | Secondary | 30 day(s) |
| Flavor | Laska wanilii (x3)                  | 12 g   | Secondary | 30 day(s) |