

# Wędzony stout z suską sechlońską

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **43.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.9 kg (39.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1.9 kg (39.6%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.3 kg (6.3%)	71 %	600
Grain	Weyermann - Dehusked Carafa III	0.25 kg (5.2%)	70 %	1024
Grain	Weyermann - Chocolate Wheat	0.25 kg (5.2%)	74 %	788
Grain	Caraaroma	0.2 kg (4.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	18 g	60 min	10 %
Boil	Marynka	30 g	60 min	6.5 %