

# Ognisko w Lejnie #1 - Wędzony Dry Stout - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **36.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

| Type  | Name                                             | Amount         | Yield | EBC  |
|-------|--------------------------------------------------|----------------|-------|------|
| Grain | pale ale Viking Malt                             | 2 kg (38.5%)   | 79 %  | 8    |
| Grain | jęczmienny wędzony drewnem brzożowym Viking Malt | 2 kg (38.5%)   | 81 %  | 10   |
| Grain | jęczmień prażony Viking Malt                     | 0.3 kg (5.8%)  | 1 %   | 1000 |
| Grain | czekoladowy ciemny Viking Malt                   | 0.3 kg (5.8%)  | 1 %   | 1200 |
| Grain | płatki jęczmienne błyskawiczne                   | 0.6 kg (11.5%) | 50 %  | 1    |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Junga (PL) - granulat | 20 g   | 60 min | 12.5 %     |