stout wędzony

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **27**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(58.3%)*	80 %	5
Grain	Słód Wędzony Steinbach	1.5 kg *(25%)*	80 %	5
Grain	słód czekoladowy	0.25 kg *(4.2%)*	--- %	900
Grain	Jęczmień palony	0.25 kg *(4.2%)*	55 %	985
Grain	Płatki owsiane	0.5 kg *(8.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Boil	Oktawia	30 g	15 min	7.1 %