

# Wędzony Resztkowy Stout

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **41**
- SRM **37.7**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp                 | 1.5 kg (30%)  | 83 %  | 6   |
| Grain | Słód Wędzony Steinbach            | 1.25 kg (25%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II Sławy | 1 kg (20%)    | 79 %  | 22  |
| Grain | Strzegom Karmel 150 Sławy         | 0.5 kg (10%)  | 75 %  | 150 |
| Grain | Jęczmień palony                   | 0.5 kg (10%)  | 55 %  | 985 |
| Grain | Żytni Sławy                       | 0.25 kg (5%)  | 85 %  | 8   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 35 g   | 60 min | 10 %       |