

## wędzony stout 16

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **30.8**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 2.4 kg (41.7%) | 80 %  | 4    |
| Grain | Słód Wędzony Steinbach      | 2.4 kg (41.7%) | 80 %  | 5    |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.2%)  | 68 %  | 1200 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5.2%)  | 79 %  | 22   |
| Grain | Strzegom żyto prażone       | 0.2 kg (3.5%)  | 70 %  | 1000 |
| Grain | Płatki pszeniczne           | 0.15 kg (2.6%) | 85 %  | 3    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 11 %       |
| Boil    | lunga | 35 g   | 15 min | 11 %       |