wędzony stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **37.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg *(50%)*	80 %	7
Grain	Jęczmień palony	0.5 kg *(8.3%)*	--- %	985
Grain	Briess - Chocolate Malt	0.5 kg *(8.3%)*	60 %	690
Grain	Viking Malt Wędzony Czereśnią	2 kg *(33.3%)*	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %
Boil	Marynka	15 g	10 min	10 %