

15# Wędzony Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **39.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (36.4%) | 80 % | 5 |
| Grain | Wędzony bukiem Viking Malt | 2 kg (36.4%) | 82 % | 10 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (9.1%) | 71 % | 600 |
| Grain | Carafa II | 0.5 kg (9.1%) | 70 % | 1100 |
| Grain | Strzegom Karmel 150 | 0.5 kg (9.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 60 min | 8.3 % |
| Boil | Cascade | 20 g | 20 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |