

Dymiony Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **23.4**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Maris Otter | 2.3 kg (68.2%) | 81 % | 6 |
| Grain | Smoked Malt | 0.5 kg (14.8%) | 80 % | 18 |
| Grain | Simpsons - Crystal Medium | 0.17 kg (5%) | 74 % | 108 |
| Grain | Chocolate Malt (UK) | 0.2 kg (5.9%) | 73 % | 887 |
| Grain | Płatki jęczmienne | 0.2 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 8 g | 60 min | 15.5 % |
| Boil | Centennial | 12 g | 15 min | 10.5 % |
| Boil | Centennial | 25 g | 5 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |