

# Smola z lasu

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **41.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Suflet Pale Ale malt	4.5 kg (73.8%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.6%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.4 kg (6.6%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (6.6%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Weyermann - Carapils	0.3 kg (4.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	90 min	11 %
Boil	Chinook	10 g	10 min	13 %
Whirlpool	Lemon drop	30 g	30 min	4.6 %
Boil	Chinook	20 g	0 min	13 %
Dry Hop	Lemon drop	70 g	3 day(s)	4.6 %
Dry Hop	Chinook	70 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	gips piwowarski	5 g	Boil	70 min
Flavor	NaCl	4 g	Boil	70 min