

# Smolista noc

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **81.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **31 C**, Time **600 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **33.2C**
- Add grains
- Keep mash **600 min** at **31C**
- Keep mash **30 min** at **65C**
- Keep mash **75 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (19.6%)	80 %	4
Grain	Castle Malting diastatyczny	0.4 kg (7.8%)	80 %	5
Grain	Strzegom Jęczmień prażony	0.2 kg (3.9%)	70 %	1000
Grain	Strzegom żyto prażone	0.3 kg (5.9%)	65 %	1100
Grain	Strzegom Czekoladowy ciemny	1 kg (19.6%)	68 %	1200
Grain	Strzegom Karmel 150	1.2 kg (23.5%)	75 %	150
Grain	Strzegom Karmel 600	1 kg (19.6%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat PL	15 g	60 min	12.5 %
Aroma (end of boil)	Magnat PL	15 g	15 min	12.5 %

Aroma (end of boil)	Magnat PL	15 g	0 min	12.5 %
Dry Hop	Magnat PL	20 g	3 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębu	30 g	Secondary	14 day(s)