

Stout wędzony czereśnią

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **21.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (62.5%)	85 %	7
Grain	Viking Malt Wędzony Czereśnią	1.5 kg (26.8%)	82 %	10
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299
Grain	zakwaszający	0.1 kg (1.8%)	70 %	---
Grain	Carafa II	0.1 kg (1.8%)	70 %	812
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	70 min	4 %
Boil	Fuggle uk	30 g	40 min	5.9 %
Boil	East Kent Goldings	10 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Slant	150 ml	Fermentis
--------------	-----	-------	--------	-----------