

Wędzony Resztkowy Stout

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **41**
- SRM **37.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 1.5 kg (30%) | 83 % | 6 |
| Grain | Słód Wędzony Steinbach | 1.25 kg (25%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II Stary | 1 kg (20%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 Stary | 0.5 kg (10%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.5 kg (10%) | 55 % | 985 |
| Grain | Żytni Stary | 0.25 kg (5%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 10 % |