

# Smoleńskie Mocne

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **27**
- SRM **44.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	3 kg (30.9%)	75 %	10
Grain	Pale Malt (2 Row) UK	2.5 kg (25.8%)	78 %	6
Grain	Briess - Pilsen Malt	1 kg (10.3%)	80.5 %	2
Grain	Jęczmień palony	0.5 kg (5.2%)	55 %	985
Grain	Chocolate Malt (UK)	0.25 kg (2.6%)	73 %	887
Grain	Strzegom pszenica prażona	0.25 kg (2.6%)	70 %	1000
Grain	Żytni	0.5 kg (5.2%)	85 %	8
Grain	Strzegom Pszeniczny	0.5 kg (5.2%)	81 %	6
Grain	Weyermann - Dehusked Carafa III	0.3 kg (3.1%)	70 %	1024
Sugar	Glukoza	0.9 kg (9.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	5 g	40 min	10 %
Boil	Azacca	5 g	40 min	12.5 %
Boil	El Dorado	5 g	40 min	12 %
Boil	Cashmere	5 g	40 min	7 %
Boil	Chinook	20 g	40 min	12 %