

Stout lekko wędzony

- Gravity **14.3 BLG**
- ABV ---
- IBU **36**
- SRM **46.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (53.1%) | 80 % | 6 |
| Grain | steinbach wędzony | 1 kg (17.7%) | 77 % | 6 |
| Grain | Strzegom pszeniczny | 0.5 kg (8.8%) | 81 % | 6 |
| Grain | Strzegom Barwiący | 0.5 kg (8.8%) | 60 % | 1300 |
| Grain | Barley, Flaked | 0.4 kg (7.1%) | 70 % | 4 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 8 % |
| Boil | Target | 15 g | 20 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |