

# STOUT WĘDZONY TORFEM

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **63**
- SRM **40.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5
Grain	Viking Malt Wędzony torfem	2 kg (25%)	82 %	10
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Czekoladowy żytni	0.5 kg (6.3%)	60 %	700
Grain	Carafa III	0.5 kg (6.3%)	70 %	1034
Grain	Pszeniczny	0.4 kg (5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5%)	85 %	3
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Simcoe	25 g	7 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	kreda	5 g	Mash	80 min