

# Wędzony stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **45**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2 kg (62.5%)	82 %	10
Grain	Strzegom Karmel 300	0.6 kg (18.7%)	70 %	299
Grain	Carafa III	0.1 kg (3.1%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3.1%)	68 %	1200
Grain	Barwiący	0.1 kg (3.1%)	55 %	985
Grain	Płatki owsiane	0.3 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %