

# Wędzony dry stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **23.9**
- Style **Specialty Beer**

## 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 **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (45.5%)	80 %	5
Grain	Wędzony bukiem Viking Malt	0.5 kg (22.7%)	82 %	10
Grain	Płatki owsiane	0.5 kg (22.7%)	85 %	3
Grain	Jęczmień palony	0.2 kg (9.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis