

# Wędzony stout

- Gravity **22.2 BLG**
- ABV ---
- IBU **82**
- SRM **51.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (37.5%)	78 %	6
Grain	Smoked Malt	3 kg (37.5%)	80 %	18
Grain	Strzegom Wiedeński	1 kg (12.5%)	79 %	10
Grain	Caraaroma	0.4 kg (5%)	78 %	400
Grain	Weyermann - Carafa II	0.2 kg (2.5%)	70 %	837
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.5%)	68 %	1200
Grain	Strzegom Czekoladowy 400	0.2 kg (2.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	250 ml	---