

wedzony stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **35.4**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (42.6%) | 80 % | 5 |
| Grain | caramel aromtic viking | 0.2 kg (4.3%) | 70 % | 180 |
| Grain | Strzegom pszenica prażona | 0.2 kg (4.3%) | 70 % | 1000 |
| Grain | Barwiący | 0.3 kg (6.4%) | 55 % | 985 |
| Grain | Słód Wędzony Steinbach | 2 kg (42.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 5.8 % |
| Boil | Challenger | 20 g | 5 min | 5.8 % |