

## wędzony stout

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **32.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **17.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58.8%)	80 %	5
Grain	Słód Wędzony Steinbach	1 kg (29.4%)	80 %	5
Grain	Jęczmień palony	0.4 kg (11.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	30 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale