

Wędzony stout z jałowcem

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **51**
- SRM **38.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2.5 kg (89.3%)	82 %	10
Grain	Carafa III	0.15 kg (5.4%)	70 %	1034
Grain	Barwiący	0.15 kg (5.4%)	55 %	985

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	100 g	Boil	15 min
Spice	jałowiec	100 g	Secondary	14 day(s)