

Wędzony stout z śliwką wędzoną #wilczytabor

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **45.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **10.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **10.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.7 kg (27.7%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (19.8%)	80 %	3
Grain	Wędzony bukiem Viking Malt	0.5 kg (19.8%)	82 %	10
Grain	Płatki owsiane	0.25 kg (9.9%)	85 %	3
Grain	Strzegom Karmel 150	0.2 kg (7.9%)	75 %	150
Grain	Żytni Barwiący	0.2 kg (7.9%)	68 %	1300
Grain	Carafa	0.18 kg (7.1%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	11.5 %

Extras

Type	Name	Amount	Use for	Time
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Flavor	Śliwka wędzona (pokrojona)	125 g	Boil	15 min
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