

## podwędzany stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **30.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.1 kg (45.8%)	80 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (20.8%)	82 %	5
Grain	Jęczmień palony	0.3 kg (12.5%)	55 %	985
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (20.8%)	82 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	60 min	11 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	chłodnica ;)	1 g	Boil	15 min