

# Smoluch

---

- Gravity **15 BLG**
- ABV ---
- IBU **44**
- SRM **32.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.4 kg (81.5%)	81 %	5
Grain	Caraaroma	0.3 kg (5.6%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (1.9%)	70 %	690
Grain	Barley, Flaked	0.4 kg (7.4%)	70 %	4
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	38 g	60 min	10 %
Boil	Lublin (Lubelski)	45 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	450 ml	Safale