

Wędzony Kusiciel (Smoky Spicy Chocolate Cherry Stout)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **33.8**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (68.5%) | 80 % | 5 |
| Grain | Castlemalting Crystal | 0.5 kg (6.8%) | 78 % | 150 |
| Grain | Castlemalting Czekoladowy | 0.5 kg (6.8%) | 68 % | 900 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (6.8%) | 82 % | 5 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (6.8%) | 78 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (2.7%) | 55 % | 985 |
| Grain | Bestmalz Wędzony bukiem | 0.1 kg (1.4%) | 82 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 15 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Nottingham | Ale | Dry | 22 g | LalBrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------------|--------|-----------|-----------|
| Spice | Kakao | 250 g | Mash | 60 min |
| Flavor | Zmielone ostre papryczki Bird's eye | 20 g | Boil | 5 min |
| Flavor | Wiśnie mrożone | 1800 g | Secondary | 30 day(s) |
| Flavor | Laska wanilii (x3) | 12 g | Secondary | 30 day(s) |