

Wędzony stout

- Gravity **22.2 BLG**
- ABV ---
- IBU **82**
- SRM **51.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 3 kg (37.5%) | 78 % | 6 |
| Grain | Smoked Malt | 3 kg (37.5%) | 80 % | 18 |
| Grain | Strzegom Wiedeński | 1 kg (12.5%) | 79 % | 10 |
| Grain | Caraaroma | 0.4 kg (5%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.2 kg (2.5%) | 70 % | 837 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (2.5%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 250 ml | --- |