

## wedzony stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **35.4**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (42.6%)	80 %	5
Grain	caramel aromtic viking	0.2 kg (4.3%)	70 %	180
Grain	Strzegom pszenica prażona	0.2 kg (4.3%)	70 %	1000
Grain	Barwiący	0.3 kg (6.4%)	55 %	985
Grain	Słód Wędzony Steinbach	2 kg (42.6%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.8 %
Boil	Challenger	20 g	5 min	5.8 %