

# Ognisko w Lejnie #1 - Wędzony Dry Stout - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **36.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	2 kg (38.5%)	79 %	8
Grain	jęczmienny wędzony drewnem brzożowym Viking Malt	2 kg (38.5%)	81 %	10
Grain	jęczmień prażony Viking Malt	0.3 kg (5.8%)	1 %	1000
Grain	czekoladowy ciemny Viking Malt	0.3 kg (5.8%)	1 %	1200
Grain	płatki jęczmienne błyskawiczne	0.6 kg (11.5%)	50 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	20 g	60 min	12.5 %