

# Stout Grodziski

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **36**
- SRM **28.3**
- Style **Other Smoked Beer**

## 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 **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC  |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Grodziski pszeniczny wędzony dębem | 3.75 kg (64.1%) | 80 %  | 3    |
| Grain | Strzegom Monachijski typ II        | 1.5 kg (25.6%)  | 79 %  | 22   |
| Grain | Strzegom Karmel 150                | 0.2 kg (3.4%)   | 75 %  | 150  |
| Grain | Strzegom Czekoladowy jasny         | 0.2 kg (3.4%)   | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny        | 0.2 kg (3.4%)   | 68 %  | 1200 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 20 g   | 60 min | 12.5 %     |
| Boil                | Magnum | 15 g   | 10 min | 12.5 %     |
| Aroma (end of boil) | Magnum | 15 g   | 0 min  | 13.5 %     |