

# 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 %