

# Wędzony Resztkowy Stout

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **41**
- SRM **37.7**
- Style **Foreign Extra Stout**

## 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.5 kg (30%)	83 %	6
Grain	Słód Wędzony Steinbach	1.25 kg (25%)	80 %	5
Grain	Strzegom Monachijski typ II Stary	1 kg (20%)	79 %	22
Grain	Strzegom Karmel 150 Stary	0.5 kg (10%)	75 %	150
Grain	Jęczmień palony	0.5 kg (10%)	55 %	985
Grain	Żytni Stary	0.25 kg (5%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10 %