

## Wędzony stout

- Gravity **22.2 BLG**
- ABV ---
- IBU **82**
- SRM **51.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pale Malt (2 Row) UK        | 3 kg (37.5%)  | 78 %  | 6    |
| Grain | Smoked Malt                 | 3 kg (37.5%)  | 80 %  | 18   |
| Grain | Strzegom Wiedeński          | 1 kg (12.5%)  | 79 %  | 10   |
| Grain | Caraaroma                   | 0.4 kg (5%)   | 78 %  | 400  |
| Grain | Weyermann - Carafa II       | 0.2 kg (2.5%) | 70 %  | 837  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%) | 68 %  | 1200 |
| Grain | Strzegom Czekoladowy 400    | 0.2 kg (2.5%) | 68 %  | 400  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Magnum                 | 50 g   | 60 min | 13.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 15.7 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale  | Slant | 250 ml | ---        |