

## Wędzony stout

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **34.9**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (41.7%)	80 %	8
Grain	Słód Wędzony Steinbach	1 kg (20.8%)	80 %	5
Grain	Monachijski	0.5 kg (10.4%)	80 %	16
Grain	Płatki pszeniczne	0.5 kg (10.4%)	85 %	3
Grain	Czekoladowy	0.5 kg (10.4%)	60 %	788
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %