

# Dymiony Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **23.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Maris Otter               | 2.3 kg (68.2%) | 81 %  | 6   |
| Grain | Smoked Malt               | 0.5 kg (14.8%) | 80 %  | 18  |
| Grain | Simpsons - Crystal Medium | 0.17 kg (5%)   | 74 %  | 108 |
| Grain | Chocolate Malt (UK)       | 0.2 kg (5.9%)  | 73 %  | 887 |
| Grain | Płatki jęczmienne         | 0.2 kg (5.9%)  | 85 %  | 3   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 8 g    | 60 min | 15.5 %     |
| Boil    | Centennial             | 12 g   | 15 min | 10.5 %     |
| Boil    | Centennial             | 25 g   | 5 min  | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |