

# KAEDWEŃSKI STOUT - SMOKED STOUT

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **38**
- Style **Other Smoked Beer**

## 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (87%)	80 %	5
Grain	Jęczmień palony	0.5 kg (8.7%)	55 %	985
Dodać do 3 etapu zacierania (72 st. C/10 minut)				
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200
Dodać do 3 etapu zacierania (72 st. C/10 minut)				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Slant	1000 ml	Fermentum Mobile