

# smoked staut piteed

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **34.9**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	1 kg (16%)	81 %	6
Grain	Casle Malting Whisky Nature	3.25 kg (52%)	85 %	4
Grain	Jęczmień palony	0.35 kg (5.6%)	55 %	985
Grain	Black (Patent) Malt	0.25 kg (4%)	55 %	985
Grain	Carafa II	0.1 kg (1.6%)	70 %	812
Grain	Viking Pale Ale malt	1.2 kg (19.2%)	80 %	5
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %