

## Stout wędzony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **28**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem weyermann	2.5 kg (50.5%)	82 %	10
Grain	pilznieński lager Malteurop	1.5 kg (30.3%)	80 %	4
Grain	płatki jęczmienne	0.2 kg (4%)	65 %	3
Grain	Abbey Malt Weyermann	0.25 kg (5.1%)	75 %	45
Grain	Palony jęczmień Weyermann	0.3 kg (6.1%)	55 %	1000
Grain	Carafa II special	0.2 kg (4%)	70 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	25 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale	Ale	Slant	150 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	0.5 g	Boil	10 min