

# wędzony stout 16

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **30.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (41.7%)	80 %	4
Grain	Słód Wędzony Steinbach	2.4 kg (41.7%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.2%)	68 %	1200
Grain	Strzegom Monachijski typ II	0.3 kg (5.2%)	79 %	22
Grain	Strzegom żyto prażone	0.2 kg (3.5%)	70 %	1000
Grain	Płatki pszeniczne	0.15 kg (2.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	lunga	35 g	15 min	11 %