

wędzony stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **37.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (50%) | 80 % | 7 |
| Grain | Jęczmień palony | 0.5 kg (8.3%) | --- % | 985 |
| Grain | Briess - Chocolate Malt | 0.5 kg (8.3%) | 60 % | 690 |
| Grain | Viking Malt Wędzony Czereśnią | 2 kg (33.3%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 50 min | 10 % |
| Boil | Marynka | 15 g | 10 min | 10 % |