

## wędzony stout

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- 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 %       |