

# Wędzony Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **29.6**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heavily Peated Malt	3 kg (55.6%)	85 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (27.8%)	80 %	4
Grain	Weyermann - jęczmień palony	0.3 kg (5.6%)	80 %	1150
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	7.4
Grain	Chocolate 900-1100 EBC	0.2 kg (3.7%)	73 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	6.8 %
Boil	Fuggles	20 g	60 min	5.3 %
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Boil	Fuggles	20 g	30 min	5.3 %
Boil	Mech irlandzki	5 g	10 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	0.4 ml	Fermentis
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