Wędzony Kusiciel (Smoky Spicy Chocolate Cherry Stout)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **33.8**
- Style **American 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(68.5%)*	80 %	5
Grain	Castlemalting Crystal	0.5 kg *(6.8%)*	78 %	150
Grain	Castlemalting Czekoladowy	0.5 kg *(6.8%)*	68 %	900
Grain	Słód pszeniczny Bestmalz	0.5 kg *(6.8%)*	82 %	5
Grain	Castlemalting - Cara Clair	0.5 kg *(6.8%)*	78 %	4
Grain	Jęczmień palony	0.2 kg *(2.7%)*	55 %	985
Grain	Bestmalz Wędzony bukiem	0.1 kg *(1.4%)*	82 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham	Ale	Dry	22 g	LalBrew

Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	250 g	Mash	60 min
Flavor	Zmielone ostre papryczki Bird's eye	20 g	Boil	5 min
Flavor	Wiśnie mrożone	1800 g	Secondary	30 day(s)
Flavor	Laska wanilii (x3)	12 g	Secondary	30 day(s)