

#12 Smoked Foreign Extra Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **49**
- SRM **39.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Smoked Malt | 3 kg (65.9%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 0.5 kg (11%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.6%) | 60 % | 3 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.5%) | 75 % | 150 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (3.3%) | 74 % | 1000 |
| Grain | Jęczmień palony | 0.15 kg (3.3%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.1 kg (2.2%) | 70 % | 900 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.2%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 12.5 % |