

## #27 Smoked Foreign Extra Stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **38**
- SRM **42.4**
- Style **Foreign Extra 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 **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **60 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **0 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (35.3%)	83 %	6
Grain	Briess - Smoked Malt	3 kg (35.3%)	80.5 %	10
Grain	Monachijski	1 kg (11.8%)	80 %	16
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3
Grain	Jęczmień palony	1 kg (11.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	East Kent Goldings	50 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

### Notes

- od 60 stopni do 72 stopni 15 minut  
od 72 do 80 15 minut

22 l wody do zacierania  
18 l wody do wysładzania

12.5 l brzezki przedniej 20 BLG +  
15 l brzezki 11 BLG

nastawna 19 BLG 21 litrów (za mocno odparowane)

Gęstwa 200 ml, około 3 tygodnie od zebrania  
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