

#96 Smoked Foreign Extra Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **42.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **8.9 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4.22 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **35 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	1.4 kg (39.8%)	82 %	10
Grain	Wędzony bukiem Viking Malt	0.65 kg (18.5%)	82 %	10
Grain	Jęczmień niesłodowany	0.45 kg (12.8%)	75 %	2
Grain	Abbey Malt Weyermann	0.25 kg (7.1%)	75 %	45
Grain	Caramunich® typ I	0.25 kg (7.1%)	73 %	80
Grain	Płatki owsiane	0.2 kg (5.7%)	85 %	3
Grain	Weyermann - Carafa II Special	0.16 kg (4.5%)	65 %	1150
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.8%)	73 %	1001
Grain	Strzegom Barwiący	0.06 kg (1.7%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	21.5 g	55 min	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	1.5 g	Mash	---
Water Agent	CaCl ₂	1.2 g	Mash	---
Water Agent	CaCO ₃	1.5 g	Mash	---