

# FOREIGN SMOKED STOUT

- Gravity **15.9 BLG**
- ABV ---
- IBU **93**
- SRM **60.7**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss --- %
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (57.4%)	80 %	4
Grain	Wędzony bukiem	1 kg (16.4%)	--- %	5
Grain	Fawcett - Brown	0.3 kg (4.9%)	72 %	180
Grain	Czekoladowy	0.3 kg (4.9%)	60 %	900
Grain	Fawcett - Pale Chocolate	0.3 kg (4.9%)	71 %	600
Grain	Płatki jęczmienne	0.3 kg (4.9%)	85 %	3
Grain	Jęczmień palony	0.4 kg (6.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	60 g	60 min	9 %
Boil	Target	30 g	45 min	9 %
Boil	Target	20 g	10 min	9 %
Boil	Target	10 g	5 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Slant	200 ml	Wyeast Labs
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