

# Lelek - Smoked Foreign Extra Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **39**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	4 kg (62.5%)	81 %	6
Grain	Weyermann - Pale Ale Malt	1 kg (15.6%)	85 %	7
Grain	Oats, Flaked	0.5 kg (7.8%)	80 %	2
Grain	Black Barley (Roast Barley)	0.5 kg (7.8%)	55 %	1100
Grain	Fawcett - Crystal	0.4 kg (6.3%)	70 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.1 %
Boil	Fuggles	30 g	30 min	4.3 %
Boil	East Kent Goldings	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile