

Smoked Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **27.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Carafa II | 0.1 kg (3%) | 70 % | 837 |
| Grain | Fawcett - Pale Chocolate | 0.05 kg (1.5%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.2 kg (6%) | 55 % | 985 |
| Grain | Słód Wędzony Steinbach | 1 kg (29.9%) | 80 % | 5 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (14.9%) | 80 % | 3 |
| Grain | Strzegom Pale Ale | 1.5 kg (44.8%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 20 ml | Fermentum Mobile |