

# Smoked Pear Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **48.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.8 kg (42.1%)	80 %	6
Grain	Platki owsiane	0.3 kg (15.8%)	60 %	3
Grain	Simpsons - Chocolate Malt	0.2 kg (10.5%)	73 %	1200
Grain	cookie strzegom	0.2 kg (10.5%)	72 %	60
Grain	Strzegom Pszeniczny	0.2 kg (10.5%)	81 %	6
Grain	Jęczmień prażony viking malt	0.1 kg (5.3%)	55 %	900
Grain	Strzegom Monachijski typ II	0.1 kg (5.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	20 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	125 g	Boil	15 min
Flavor	gruszki wędzone	200 g	Secondary	7 day(s)