

Smoked Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **30.1**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 1 kg (37%) | 80 % | 5 |
| Grain | Pale Ale Flagon | 1 kg (37%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.15 kg (5.6%) | 85 % | 3 |
| Grain | Żytni | 0.15 kg (5.6%) | 85 % | 8 |
| Grain | Jęczmień palony | 0.25 kg (9.3%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (5.6%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Northdown | 25 g | 60 min | 8.2 % |
| Aroma (end of boil) | Northdown | 10 g | 2 min | 8.2 % |