

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 %