

Smoked Stout By Matthew

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **26.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (59.7%) | 80 % | 5 |
| Grain | Briess - Smoked Malt | 1.5 kg (22.4%) | 80.5 % | 10 |
| Grain | Weyermann - Grodziski | 0.5 kg (7.5%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3%) | 68 % | 1202 |
| Grain | Carafa II | 0.2 kg (3%) | 70 % | 812 |
| Grain | Special B Malt | 0.2 kg (3%) | 65.2 % | 315 |
| Grain | Carahell | 0.1 kg (1.5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 60 g | 40 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Lactose | 200 g | Mash | 15 min |

Notes

- Laktoza dodana na 15 min przed zakończeniem gotowania.
Po zatarciu dodajemy pozostałe 3 słody
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