Foreign Smoked Stout - TwojBrowar.pl

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **40**
- SRM **41.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.13 kg *(54.5%)*	79 %	6
Grain	Słód Wędzony Steinbach	1.25 kg *(16.5%)*	80 %	5
Grain	Brown Malt (British Chocolate)	0.4 kg *(5.3%)*	70 %	128
Grain	Chocolate Malt (UK)	0.4 kg *(5.3%)*	73 %	887
Grain	Fawcett - Pale Chocolate	0.4 kg *(5.3%)*	71 %	600
Grain	Jęczmień palony	0.5 kg *(6.6%)*	55 %	985
Adjunct	Briess - Barley Flakes	0.5 kg *(6.6%)*	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale S-04	Ale	Dry	14.38 g	Safale