

# Smoked Cream Stout z Kawą i płatkami dębowymi

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **35**
- SRM **44.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (6.8%) | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.8%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.2 kg (2.7%) | 55 %  | 985  |
| Grain | Żytni                       | 0.2 kg (2.7%) | 85 %  | 8    |
| Grain | Słód Wędzony Steinbach      | 2 kg (27%)    | 80 %  | 5    |
| Grain | Słód Wędzony Olchą Strzegom | 2 kg (27%)    | 80 %  | 3    |
| Grain | Viking Pale Ale malt        | 1 kg (13.5%)  | 80 %  | 5    |
| Grain | Słód owsiany Fawcett        | 1 kg (13.5%)  | 61 %  | 5    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 35 g   | 60 min | 11 %       |

## Yeasts

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

## Extras

| Type   | Name                                                                                | Amount | Use for   | Time     |
|--------|-------------------------------------------------------------------------------------|--------|-----------|----------|
| Flavor | Macerowane w wódce + Jamson kawa Segafredo + płatki dębowe średniopalone po whiskey | 150 g  | Secondary | 4 day(s) |