smoked

- Gravity **15.7 BLG**
- ABV **---**
- IBU **45**
- SRM **57.4**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	3.3 kg *(55%)*	80 %	7
Grain	Grodziski pszeniczny wędzony dębem	1 kg *(16.7%)*	80 %	3
Grain	Brown Malt (British Chocolate)	0.3 kg *(5%)*	70 %	128
Grain	Fawcett - Pale Chocolate	0.3 kg *(5%)*	71 %	600
Grain	Jęczmień palony	0.4 kg *(6.7%)*	55 %	985
Grain	Chocolate Malt (US)	0.3 kg *(5%)*	60 %	690
Adjunct	płatki jęczmienne	0.4 kg *(6.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	40 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M03 UK Dark Ale	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	4 g	Boil	15 min