

#11 Jolokia Smog Stout

- Gravity **15.6 BLG**
- ABV ---
- IBU **38**
- SRM **38.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 1.8 kg (27.3%) | 81 % | 4 |
| Grain | Weyermann - Smoked Malt | 2 kg (30.3%) | 81 % | 6 |
| Grain | Pale Malt (2 Row) UK | 2 kg (30.3%) | 78 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.8%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (3.8%) | 55 % | 985 |
| Grain | Briess - Oat Flakes` | 0.3 kg (4.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|-----------|------------|
| Boil | Marynka | 23 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 26 g | 60 min | 4 % |
| Boil | Kent Goldings | 20 g | 15 min | 5.5 % |
| Boil | Perle | 10 g | 15 min | 7 % |
| Dry Hop | Saaz (Czech Republic) | 10 g | 10 day(s) | 4.5 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|----------|---------|-------|
| Spice | Chilli Bhut Jolokia - susz | 100000 g | Boil | 5 min |

Notes

- brzezka została rozlana do 2x 12,5l warek, chilli w postaci "herbatki" zostało dodane do jednej z nich - 1/3 łyżeczki suszu chili (mix: bhut jolokia, habanero, 7 pot) wsypana do 200ml wrzącej wody. 1 łyżeczka (5ml) tego roztworu wystarczy na mocne zaostwienie 60ml gotowej brzezki - taki napój jest zdatny do wypicia jednak ostrość przykrywa wszystkie smaki i aromaty. Wynika z tego, że na 1 warkę 12,5l potrzeba ok. 1l tego roztworu ..
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