

#12 Smoked Foreign Extra Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **49**
- SRM **39.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	3 kg (65.9%)	81 %	6
Grain	Strzegom Pilzneński	0.5 kg (11%)	80 %	4
Grain	Płatki owsiane	0.3 kg (6.6%)	60 %	3
Grain	Strzegom Karmel 150	0.25 kg (5.5%)	75 %	150
Grain	Weyermann - Chocolate Wheat	0.15 kg (3.3%)	74 %	1000
Grain	Jęczmień palony	0.15 kg (3.3%)	55 %	985
Grain	Weyermann - Carafa I	0.1 kg (2.2%)	70 %	900
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.2%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12.5 %