

#34 Smoked stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **34.4**
- Style **Other Smoked Beer**

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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	0.586 kg (9.2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.17 kg (2.7%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Żytni	0.14 kg (2.2%)	85 %	8
Grain	Strzegom Karmel 150	0.3 kg (4.7%)	75 %	150
Grain	Grodziski pszeniczny wędzony dębem	2 kg (31.3%)	80 %	3
Grain	Słód Wędzony Steinbach	1 kg (15.6%)	80 %	5
Grain	Viking Pale Ale malt	2 kg (31.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summer	50 g	60 min	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale