

#35 Smoked Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **37.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|------|
| Grain | Weyermann - Wędzony bukiem | 6.5 kg (52%) | 83 % | 10 |
| Grain | Fawcett - Maris Otter Pale Ale | 2 kg (16%) | 85 % | 6 |
| Grain | Fawcett - Rye | 1 kg (8%) | 76 % | 9 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (4%) | 72 % | 600 |
| Grain | Fawcett - Chocolate | 0.5 kg (4%) | 72 % | 1200 |
| Grain | Fawcett - Brown | 0.5 kg (4%) | 72 % | 160 |
| Grain | Fawcett - Black | 0.5 kg (4%) | 70 % | 1500 |
| Grain | Oats, Flaked | 1 kg (8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 60 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 60 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 15 g | Mash | 90 min |
| Water Agent | Kreda | 15 g | Mash | 90 min |