

#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