

Foreign Smoked Stout 16Blg

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **51.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.3 kg (58.9%) | 80 % | 5 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (17.9%) | 82 % | 10 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (5.4%) | 70 % | 128 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.4%) | 68 % | 1200 |
| Grain | Chocolate Malt (UK) | 0.3 kg (5.4%) | 73 % | 887 |
| Grain | Jęczmień palony | 0.4 kg (7.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 40 g | 60 min | 10.5 % |

Yeasts

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