

Smoked Stout

- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Peat Smoked Malt | 3 kg (43.5%) | 74 % | 6 |
| Grain | Strzegom Pale Ale | 2 kg (29%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (14.5%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.5 kg (7.2%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.4 kg (5.8%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 10 g | 10 min | 6 % |
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 40 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M07 British Ale | Ale | Dry | 11 g | Mangrove Jack's |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------------------------|--------|-----------|----------|
| Flavor | płatki owsiane | 600 g | Mash | 70 min |
| Flavor | ziarna kawy lavazza ekspresso | 33 g | Secondary | 5 day(s) |