

# Smoked Stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **38.2**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.6 kg (62.7%)	80 %	7
Grain	Briess - Smoked Malt	0.25 kg (9.8%)	80.5 %	10
Grain	Black (Patent) Malt	0.3 kg (11.8%)	55 %	1300
Grain	Munich Malt - 10L	0.25 kg (9.8%)	77 %	20
Grain	Caramel/Crystal Malt - 10L	0.15 kg (5.9%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis