

# Smoked Stout

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **30.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	0.65 kg (13.7%)	82 %	10
Grain	Pilzneński	0.2 kg (4.2%)	81 %	4
Grain	Pszeniczny	0.4 kg (8.4%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (63.2%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.3%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %