

# Smoked stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **26.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (21.1%)	81 %	5
Grain	Strzegom Wiedeński	0.8 kg (16.8%)	79 %	10
Grain	Słód Wędzony Steinbach	2 kg (42.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.2 kg (4.2%)	79 %	16
Grain	Czekoladowy	0.2 kg (4.2%)	60 %	788
Grain	Caramunich® typ I	0.2 kg (4.2%)	73 %	80
Grain	Płatki pszeniczne	0.15 kg (3.2%)	85 %	3
Grain	Weyermann - Carafa III	0.1 kg (2.1%)	70 %	1024
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Marynka	10 g	10 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale