

# smoked stout 16 blg

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **40.8**
- Style **Foreign Extra 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 **13 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale              | 4.1 kg (48%)    | 79 %  | 6   |
| Grain | Wędzony bukiem Viking Malt     | 1.25 kg (14.6%) | 82 %  | 10  |
| Grain | Brown Malt (British Chocolate) | 0.4 kg (4.7%)   | 70 %  | 128 |
| Grain | Chocolate Malt (UK)            | 0.4 kg (4.7%)   | 73 %  | 887 |
| Grain | Fawcett - Pale Chocolate       | 0.4 kg (4.7%)   | 71 %  | 600 |
| Grain | Jęczmień palony                | 0.5 kg (5.8%)   | 55 %  | 985 |
| Grain | Strzegom Pilzneński            | 1 kg (11.7%)    | 80 %  | 4   |
| Grain | Jęczmień niesłodowany          | 0.5 kg (5.8%)   | 75 %  | 2   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Target | 45 g   | 60 min | 10.5 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil    | 10 min |

### Notes

- Słód Pale chocolate i czekoladowy po 60 min.  
Jęczmień palony po 75 min zacierania  
*Apr 6, 2020, 9:29 PM*