

Smoked Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **26.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **69 C**, Time **600 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **600 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	0.8 kg (32%)	81 %	4
Grain	Viking Wędzony torfem	0.43 kg (17.2%)	81 %	7
Grain	Grodziski pszeniczny wędzony dębem	0.32 kg (12.8%)	80 %	3
Grain	Weyermann - Grodziski	0.2 kg (8%)	80 %	4
Grain	Biscuit Malt	0.2 kg (8%)	79 %	45
Grain	Simpsons - Coffee Malt	0.2 kg (8%)	74 %	296
Grain	Fawcett - Pale Chocolate	0.2 kg (8%)	71 %	600
Grain	Weyermann - Carafa I	0.1 kg (4%)	70 %	690
Grain	Strzegom Monachijski typ I	0.05 kg (2%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Hallertau Mittelfruh	18.26 g	45 min	3 %
Boil	Książęcy	12.74 g	45 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone owoce	250 g	Boil	15 min
Water Agent	Kreda	8 g	Mash	20 min
Water Agent	Łuska ryżowa	30 g	Mash	20 min