

smoked stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **36.2**
- Style **Oatmeal 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Smoked Malt	1 kg (17.9%)	80 %	18
Grain	Peat Smoked Malt	0.5 kg (8.9%)	74 %	6
Grain	Briess - Chocolate Malt	0.5 kg (8.9%)	60 %	690
Grain	Strzegom Karmel 600	0.1 kg (1.8%)	68 %	601
Grain	Fawcett - Brown	0.3 kg (5.4%)	72 %	150
Grain	Carafa II	0.3 kg (5.4%)	70 %	812
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale