

## #Smoked Stout (WKPD)

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **29.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (35.7%)	80 %	5
Grain	Słód Wędzony Steinbach	1 kg (35.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (17.9%)	79 %	16
Grain	Jęczmień palony	0.15 kg (5.4%)	55 %	985
Grain	Carafa III	0.15 kg (5.4%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22.5 g	60 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Butelkowanie 17.09 nagazowanie 4,5g/l  
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