

# Smoky and the Bandit

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **22.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **11 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 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 (28.6%)	80 %	5
Grain	Caraaroma	0.5 kg (14.3%)	78 %	400
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Viking Malt Wędzony Jabłonią	1 kg (28.6%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	150 ml	Danstar

## Notes

- Na ostatnie pół godziny carafa special 3 250 g  
*Mar 5, 2019, 11:13 AM*