

## v.2 Smoked stout

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **27.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40.4%)	79 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (8.1%)	79 %	22
Grain	Peat Smoked Malt	2 kg (40.4%)	74 %	6
Grain	Wheat, Flaked	0.15 kg (3%)	77 %	4
Grain	Jęczmień palony	0.2 kg (4%)	55 %	985
Grain	Czekoladowy	0.2 kg (4%)	60 %	788
Żytni czekoladowy				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	135 ml	Danstar