

#29 Smoked Stout

- Gravity **13.6 BLG**
- ABV ---
- IBU **42**
- SRM **21.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 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)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	0.3 kg (5.4%)	80 %	6
Grain	Pilzneński	3 kg (53.6%)	81 %	4
Grain	Carafa	0.2 kg (3.6%)	70 %	664
Grain	płatki owsiane	0.4 kg (7.1%)	80 %	6
Grain	Strzegom Czekoladowy 400	0.2 kg (3.6%)	68 %	400
Grain	Weyermann - Smoked Malt	1 kg (17.9%)	81 %	6
Grain	fawcett - peated	0.5 kg (8.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale