

#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 |