

## #35 Smoked Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **37.7**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

### Fermentables

| Type  | Name                           | Amount       | Yield | EBC  |
|-------|--------------------------------|--------------|-------|------|
| Grain | Weyermann - Wędzony bukiem     | 6.5 kg (52%) | 83 %  | 10   |
| Grain | Fawcett - Maris Otter Pale Ale | 2 kg (16%)   | 85 %  | 6    |
| Grain | Fawcett - Rye                  | 1 kg (8%)    | 76 %  | 9    |
| Grain | Fawcett - Pale Chocolate       | 0.5 kg (4%)  | 72 %  | 600  |
| Grain | Fawcett - Chocolate            | 0.5 kg (4%)  | 72 %  | 1200 |
| Grain | Fawcett - Brown                | 0.5 kg (4%)  | 72 %  | 160  |
| Grain | Fawcett - Black                | 0.5 kg (4%)  | 70 %  | 1500 |
| Grain | Oats, Flaked                   | 1 kg (8%)    | 80 %  | 2    |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 60 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 60 g   | 30 min | 5.1 %      |
| Boil    | East Kent Goldings | 20 g   | 0 min  | 5.1 %      |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 15 g   | Mash    | 90 min |
| Water Agent | Kreda          | 15 g   | Mash    | 90 min |