

#96 Smoked Foreign Extra Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **42.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **8.9 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4.22 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **35 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Viking Malt Wędzony Czereśnią | 1.4 kg (39.8%) | 82 % | 10 |
| Grain | Wędzony bukiem Viking Malt | 0.65 kg (18.5%) | 82 % | 10 |
| Grain | Jęczmień niesłodowany | 0.45 kg (12.8%) | 75 % | 2 |
| Grain | Abbey Malt Weyermann | 0.25 kg (7.1%) | 75 % | 45 |
| Grain | Caramunich® typ I | 0.25 kg (7.1%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.2 kg (5.7%) | 85 % | 3 |
| Grain | Weyermann - Carafa II Special | 0.16 kg (4.5%) | 65 % | 1150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.8%) | 73 % | 1001 |
| Grain | Strzegom Barwiący | 0.06 kg (1.7%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook PL | 21.5 g | 55 min | 9.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|------|
| Water Agent | Kwas mlekowy | 1.5 g | Mash | --- |
| Water Agent | CaCl ₂ | 1.2 g | Mash | --- |
| Water Agent | CaCO ₃ | 1.5 g | Mash | --- |