

# foregin Smoked Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **34.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.5 kg (60.1%)	80.5 %	6
Grain	Wędzony bukiem Viking Malt	1 kg (17.2%)	82 %	10
Grain	Strzegom Czekoladowy ciemny	0.33 kg (5.7%)	68 %	1200
Grain	Brown Malt (British Chocolate)	0.33 kg (5.7%)	70 %	180
Grain	Briess - Chocolate Malt	0.33 kg (5.7%)	60 %	690
Grain	Płatki owsiane	0.33 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	45 min	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	jęczmień palony	0.33 g	Mash	20 min