

Smoked Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **23.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **79C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	0.7 kg (18.4%)	80 %	8
Grain	Castle Malting - Pilzneński 6-rzędowy	0.7 kg (18.4%)	80 %	5
Grain	Weyermann - Smoked Malt	0.7 kg (18.4%)	81 %	6
Grain	Caramunich® typ I	0.35 kg (9.2%)	73 %	80
Grain	Carafa	0.18 kg (4.7%)	70 %	664
Liquid Extract	Gozdawa ekstrakt słodowy amber	1 kg (26.2%)	80 %	225
Grain	Melano Light Castle Malting	0.18 kg (4.7%)	81 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	30 min	3.5 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	150 ml	Fermentis
Gęstwa zebrana po fermentacji bittera				

Notes

- Wody wysłodkowe po Smoked RIS + dodany 1 kg ekstraktu słodowego
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