

# Smoked Dry Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **39.7**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (28%)	80 %	5
Grain	Słód Wędzony Steinbach	1.4 kg (26.2%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (9.3%)	80 %	3
Grain	Słód owsiany Fawcett	0.5 kg (9.3%)	61 %	5
Grain	Płatki jęczmienne	0.25 kg (4.7%)	50 %	4
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.45 kg (8.4%)	68 %	400
Grain	Weyermann - Carafa II	0.2 kg (3.7%)	70 %	837
Grain	Black (Patent) Malt	0.3 kg (5.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hothead	Ale	Liquid	100 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	12.5 g	Boil	10 min
Water Agent	chlerek wapnia	2 g	Boil	10 min
Water Agent	kwas fosforowy	5 g	Mash	60 min