

# Smoked Stout

- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	3 kg (43.5%)	74 %	6
Grain	Strzegom Pale Ale	2 kg (29%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (14.5%)	80 %	4
Grain	Jęczmień palony	0.5 kg (7.2%)	55 %	985
Grain	Strzegom pszenica prażona	0.4 kg (5.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	10 g	10 min	6 %
Boil	Magnum	30 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	40 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	11 g	Mangrove Jack's

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	płatki owsiane	600 g	Mash	70 min
Flavor	ziarna kawy lavazza ekspreso	33 g	Secondary	5 day(s)