

Smoked Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **30.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3.51 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

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

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt | 4 kg (87.9%) | 82 % | 10 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (6.6%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (5.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Sybilla | 20 g | 90 min | 7 % |
| Boil | East Kent Goldings | 50 g | 45 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |