

smoked stout 16 blg

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **40.8**
- Style **Foreign Extra 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 **13 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.1 kg (48%)	79 %	6
Grain	Wędzony bukiem Viking Malt	1.25 kg (14.6%)	82 %	10
Grain	Brown Malt (British Chocolate)	0.4 kg (4.7%)	70 %	128
Grain	Chocolate Malt (UK)	0.4 kg (4.7%)	73 %	887
Grain	Fawcett - Pale Chocolate	0.4 kg (4.7%)	71 %	600
Grain	Jęczmień palony	0.5 kg (5.8%)	55 %	985
Grain	Strzegom Pilzneński	1 kg (11.7%)	80 %	4
Grain	Jęczmień niesłodowany	0.5 kg (5.8%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	45 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	10 min

Notes

- Słód Pale chocolate i czekoladowy po 60 min.
Jęczmień palony po 75 min zacierania
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