

# Smoked Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **55**
- SRM **47.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2.2 kg (27.8%)	81 %	6
Grain	Słód Wędzony Steinbach	2 kg (25.3%)	80 %	5
Grain	Viking Pale Ale malt	1.4 kg (17.7%)	80 %	5
Grain	płatki jęczmienne	0.5 kg (6.3%)	60 %	4
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299
Grain	Biscuit Malt	0.4 kg (5.1%)	79 %	45
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.5%)	74 %	900
Grain	Simpsons - Chocolate Malt	0.2 kg (2.5%)	73 %	788
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	70 g	60 min	8.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	400 ml	Fermentis