

Smoked Stout

- Gravity **13.8 BLG**
- ABV ---
- IBU **43**
- SRM **21.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.4 kg (7.6%) | 80 % | 4 |
| Grain | Weyermann - Smoked Malt | 0.45 kg (8.6%) | 81 % | 6 |
| Grain | Briess - Pale Ale Malt | 1.9 kg (36.3%) | 79 % | 6 |
| Grain | Grodziski pszeniczny wędzony dębem | 1.5 kg (28.7%) | 80 % | 3 |
| Grain | Barley, Flaked | 0.4 kg (7.6%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (7.6%) | 80 % | 2 |
| Grain | Black (Patent) Malt | 0.18 kg (3.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 13 g | 50 min | 11.6 % |
| Boil | lunga | 20 g | 25 min | 11.6 % |
| Boil | Premiant | 15 g | 25 min | 7.85 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 140 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |