

# Smoked Stout

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **38**
- SRM **36.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.1 kg (75%)	80 %	5
Grain	Abbey Castle	0.35 kg (12.5%)	80 %	45
Grain	Weyermann - Roasted Barley	0.35 kg (12.5%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	24 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	75 ml	White Labs