

# Smoked Stout 400 EBC

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **34.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	1 kg (25%)	68 %	400
Grain	Wędzony bukiem Viking Malt	1 kg (25%)	82 %	10
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	32 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	1 ml	Wyeast Labs