

Smoked Stout

- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **39.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

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

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Jęczmienny dymiony IREKS | 4 kg (71.4%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (7.1%) | 68 % | 1200 |
| Grain | Caraaroma | 0.2 kg (3.6%) | 78 % | 400 |
| Grain | Weyermann - Pilsner Malt | 1 kg (17.9%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | East Kent Goldings | 25 g | 15 min | 5.1 % |
| Boil | Marynka | 25 g | 15 min | 10 % |