Smoked Cream Stout z Kawą i płatkami dębowymi

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **35**
- SRM **44.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	0.5 kg *(6.8%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg *(6.8%)*	68 %	1200
Grain	Jęczmień palony	0.2 kg *(2.7%)*	55 %	985
Grain	Żytni	0.2 kg *(2.7%)*	85 %	8
Grain	Słód Wędzony Steinbach	2 kg *(27%)*	80 %	5
Grain	Słód Wędzony Olchą Strzegom	2 kg *(27%)*	80 %	3
Grain	Viking Pale Ale malt	1 kg *(13.5%)*	80 %	5
Grain	Słód owsiany Fawcett	1 kg *(13.5%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Macerowane w wódce + Jamson kawa Segafredo + płatki dębowe średniopalone po whiskey	150 g	Secondary	4 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.