

# Smoked Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **45.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **10.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **10.3 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Pilzneński                         | 0.7 kg (27.7%) | 81 %  | 4    |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (19.8%) | 80 %  | 3    |
| Grain | Wędzony bukiem Viking Malt         | 0.5 kg (19.8%) | 82 %  | 10   |
| Grain | Płatki owsiane                     | 0.25 kg (9.9%) | 85 %  | 3    |
| Grain | Strzegom Karmel 150                | 0.2 kg (7.9%)  | 75 %  | 150  |
| Grain | Żytni Barwiący                     | 0.2 kg (7.9%)  | 68 %  | 1300 |
| Grain | Carafa                             | 0.18 kg (7.1%) | 70 %  | 664  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 12 g   | 60 min | 11.5 %     |