

Foreign Smoked Stout - TwojBrowar.pl

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **40**
- SRM **40.8**
- 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 **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.3 kg (55%) | 79 % | 6 |
| Grain | Słód Wędzony Steinbach | 1 kg (16.7%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (5%) | 70 % | 128 |
| Grain | Chocolate Malt (UK) | 0.3 kg (5%) | 73 % | 887 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (5%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.4 kg (6.7%) | 55 % | 985 |
| Adjunct | Briess - Barley Flakes | 0.4 kg (6.7%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 40 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|