

PESS Extra Smoked Stout

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **56**
- SRM **43.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	1 kg (27.5%)	82 %	10
Grain	Simpsons - Peated Malt	1 kg (27.5%)	82 %	10
Grain	Strzegom Pale Ale	0.6 kg (16.5%)	79 %	6
Grain	Strzegom Monachijski typ II	0.39 kg (10.7%)	79 %	22
Grain	Żytni palony	0.25 kg (6.9%)	20 %	600
Grain	Carafa I Special	0.15 kg (4.1%)	70 %	664
Grain	Carafa III	0.1 kg (2.7%)	70 %	1034
Grain	Caraaroma	0.15 kg (4.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.7 %

Yeasts

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

FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile
------------------------------	-----	--------	--------	------------------

Notes

- Carafa III do wystadzania
Mar 31, 2018, 3:54 PM