

# Smoked Foreign Extra Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **66**
- SRM **32.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.8%)	80 %	5
Grain	Weyermann - Smoked Malt	2 kg (38.8%)	81 %	6
Grain	Simpsons - Crystal Dark	0.5 kg (9.7%)	74 %	200
Grain	Oats, Flaked	0.3 kg (5.8%)	80 %	2
Grain	Weyermann - Carafa III	0.2 kg (3.9%)	70 %	1024
Grain	Simpsons - Roasted Barley	0.15 kg (2.9%)	70 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale