

# Smoked Stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **30.7**
- Style **Dry 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt  | 0.65 kg (13.7%) | 82 %  | 10   |
| Grain | Pilzneński                  | 0.2 kg (4.2%)   | 81 %  | 4    |
| Grain | Pszeniczny                  | 0.4 kg (8.4%)   | 85 %  | 4    |
| Grain | Viking Pale Ale malt        | 3 kg (63.2%)    | 80 %  | 5    |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.3%)  | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.25 kg (5.3%)  | 55 %  | 985  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 8.8 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |