

# Smoked Stout

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **30.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3.51 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	4 kg (87.9%)	82 %	10
Grain	Strzegom Czekoladowy 1200	0.3 kg (6.6%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (5.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	90 min	7 %
Boil	East Kent Goldings	50 g	45 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis