

smoked stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **36.2**
- Style **Oatmeal 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (35.7%) | 80 % | 5 |
| Grain | Smoked Malt | 1 kg (17.9%) | 80 % | 18 |
| Grain | Peat Smoked Malt | 0.5 kg (8.9%) | 74 % | 6 |
| Grain | Briess - Chocolate Malt | 0.5 kg (8.9%) | 60 % | 690 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.8%) | 68 % | 601 |
| Grain | Fawcett - Brown | 0.3 kg (5.4%) | 72 % | 150 |
| Grain | Carafa II | 0.3 kg (5.4%) | 70 % | 812 |
| Grain | Pszeniczny | 0.5 kg (8.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |