

Smoked Stout By Matthew

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **26.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Briess - Smoked Malt	1.5 kg (22.4%)	80.5 %	10
Grain	Weyermann - Grodziski	0.5 kg (7.5%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.2 kg (3%)	68 %	1202
Grain	Carafa II	0.2 kg (3%)	70 %	812
Grain	Special B Malt	0.2 kg (3%)	65.2 %	315
Grain	Carahell	0.1 kg (1.5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	40 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Lactose	200 g	Mash	15 min

Notes

- Laktoza dodana na 15 min przed zakończeniem gotowania.
Po zatarciu dodajemy pozostałe 3 słody
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