

# Wheat smoked stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **25.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (39.6%)	80 %	5
Grain	Pszeniczny	1.2 kg (22.6%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (18.9%)	80 %	3
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3
Grain	Weyermann Caramunich 3	0.2 kg (3.8%)	76 %	150
Grain	Jęczmień palony	0.15 kg (2.8%)	55 %	985
Grain	Extra black	0.15 kg (2.8%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.6 %
Boil	East Kent Goldings	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Wheat	Slant	1000 ml	Fermentis