

#11 Jolokia Smog Stout

- Gravity **15.6 BLG**
- ABV ---
- IBU **38**
- SRM **38.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (27.3%)	81 %	4
Grain	Weyermann - Smoked Malt	2 kg (30.3%)	81 %	6
Grain	Pale Malt (2 Row) UK	2 kg (30.3%)	78 %	6
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.8%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Briess - Oat Flakes`	0.3 kg (4.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	60 min	10 %
Boil	Lublin (Lubelski)	26 g	60 min	4 %
Boil	Kent Goldings	20 g	15 min	5.5 %
Boil	Perle	10 g	15 min	7 %
Dry Hop	Saaz (Czech Republic)	10 g	10 day(s)	4.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Chilli Bhut Jolokia - susz	100000 g	Boil	5 min

Notes

- brzeczka została rozlana do 2x 12,5l warek, chilli w postaci "herbatki" zostało dodane do jednej z nich - 1/3 łyżeczki suszu chili (mix: bhut jolokia, habanero, 7 pot) wsypana do 200ml wrzącej wody. 1 łyżeczka (5ml) tego roztworu wystarczy na mocne zaostwienie 60ml gotowej brzeczki - taki napój jest zdatny do wypicia jednak ostrość przykrywa wszystkie smaki i aromaty. Wynika z tego, że na 1 warkę 12,5l potrzeba ok. 1l tego roztworu ..
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