

# Foreign Smoked Stout - TwojBrowar.pl

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **40**
- SRM **41.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.13 kg (54.5%)	79 %	6
Grain	Słód Wędzony Steinbach	1.25 kg (16.5%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.4 kg (5.3%)	70 %	128
Grain	Chocolate Malt (UK)	0.4 kg (5.3%)	73 %	887
Grain	Fawcett - Pale Chocolate	0.4 kg (5.3%)	71 %	600
Grain	Jęczmień palony	0.5 kg (6.6%)	55 %	985
Adjunct	Briess - Barley Flakes	0.5 kg (6.6%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	14.38 g	Safale
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