

# SMOKED CHILI STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **43.7**
- Style **Foreign Extra 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **5 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.1%)	80 %	5
Grain	Casle Malting Whisky Nature	2 kg (35.1%)	85 %	4
Grain	Caraaroma	0.4 kg (7%)	78 %	400
Grain	Caramunich® typ I	0.6 kg (10.5%)	73 %	80
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	10 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	chili macerowane w whisky	10 g	Secondary	7 day(s)

## Notes

- Jęczmień palony wrzucić dopiero po 60 minutach zacierania.  
*Mar 4, 2018, 12:18 PM*