

# Smoked Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **27.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II	0.1 kg (3%)	70 %	837
Grain	Fawcett - Pale Chocolate	0.05 kg (1.5%)	71 %	600
Grain	Jęczmień palony	0.2 kg (6%)	55 %	985
Grain	Słód Wędzony Steinbach	1 kg (29.9%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (14.9%)	80 %	3
Grain	Strzegom Pale Ale	1.5 kg (44.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile