

# Smoked Duble Stout

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **39**
- SRM **41.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal                    | 1.7 kg (40.5%) | 81 %  | 26  |
| Grain          | Wędzony bukiem Viking Malt | 2 kg (47.6%)   | 70 %  | 10  |
| Adjunct        | Jęczmień palony            | 0.5 kg (11.9%) | 70 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 60 min | 13 %       |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-33 | Ale  | Slant | 100 ml | ---        |