

Smoked Foreign Extra Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **55**
- SRM **30.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.5 kg (59.8%) | 79 % | 6 |
| Grain | Wędzony torfem Viking Malt | 1 kg (13.3%) | 82 % | 10 |
| Grain | Słód CHÂTEAU PEATED | 0.63 kg (8.4%) | 80 % | 4 |
| Grain | Colorado Honig Malt | 0.5 kg (6.6%) | 75 % | 8 |
| Grain | Carafa II | 0.21 kg (2.8%) | 70 % | 812 |
| Grain | Weyermann - Dehusked Carafa III | 0.21 kg (2.8%) | 70 % | 1024 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (2.7%) | 70 % | 200 |
| Grain | Weyermann - Dehusked Carafa II | 0.17 kg (2.3%) | 70 % | 837 |
| Grain | Strzegom Wiedeński | 0.1 kg (1.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Us-05 | Ale | Slant | 120 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|---------------|----------------|-------------|
| Water Agent | Calcium Chloride | 5 g | Mash | 60 min |
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |
| Water Agent | NaCl | 4 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |