

# Smoked Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **35.7**
- Style **Foreign Extra Stout**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castle malting wędzony torfem	1 kg (24.1%)	81 %	4
Grain	Wędzony bukiem Viking Malt	1 kg (24.1%)	82 %	10
Grain	Viking Wheat Malt	1 kg (24.1%)	83 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (9.6%)	79 %	16
Grain	Castle Malting - palone ziarno jęczmienia	0.15 kg (3.6%)	55 %	1100
Grain	Fawcett - Pale Chocolate	0.2 kg (4.8%)	71 %	1150
Grain	Płatki owsiane	0.3 kg (7.2%)	60 %	3
Grain	Castle Malting - coffee	0.1 kg (2.4%)	77 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	9.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	100 ml	---