

# Smoked Stout

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- Gravity **13.8 BLG**
- ABV ---
- IBU **43**
- SRM **21.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.4 kg (7.6%)	80 %	4
Grain	Weyermann - Smoked Malt	0.45 kg (8.6%)	81 %	6
Grain	Briess - Pale Ale Malt	1.9 kg (36.3%)	79 %	6
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (28.7%)	80 %	3
Grain	Barley, Flaked	0.4 kg (7.6%)	70 %	4
Grain	Oats, Flaked	0.4 kg (7.6%)	80 %	2
Grain	Black (Patent) Malt	0.18 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	50 min	11.6 %
Boil	lunga	20 g	25 min	11.6 %
Boil	Premiant	15 g	25 min	7.85 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	140 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech irlandzki	5 g	Boil	15 min