

# Smoked Stout

---

- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **39.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmienny dymiony IREKS	4 kg (71.4%)	80 %	6
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.1%)	68 %	1200
Grain	Caraaroma	0.2 kg (3.6%)	78 %	400
Grain	Weyermann - Pilsner Malt	1 kg (17.9%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	East Kent Goldings	25 g	15 min	5.1 %
Boil	Marynka	25 g	15 min	10 %