

Szobiszowice - Smoked Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **37.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **68 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **68C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	maris otter pale ale	3 kg (63.8%)	82 %	6
Grain	Wędzony bukiem Viking Malt	0.7 kg (14.9%)	82 %	10
Grain	Fawcett - Brown	0.3 kg (6.4%)	72 %	180
Grain	Chocolate Malt Thomas Fawcett	0.3 kg (6.4%)	73 %	1100
Grain	Jęczmień palony	0.4 kg (8.5%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	6.3 %
Boil	Challenger	10 g	30 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	---

Notes

- przy zacieraniu po 60 min dodaję słód chocolate, potem po 15 minutach dodajemy jęczmień palony i

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

trzymamy ostatnie 10 min.

Aug 15, 2019, 9:21 AM

- z prognozowanego 12 plato wyszło 15 plato . wyższa wydajność zacierania

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