

Jankowy Foregin Smoked Stour

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **42.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (55%)	80 %	5
Grain	Wędzony bukiem Viking Malt	1 kg (16.7%)	82 %	10
Grain	Brown Malt (British Chocolate)	0.3 kg (5%)	70 %	128
Grain	Chocolate Malt (UK)	0.3 kg (5%)	73 %	887
Grain	Fawcett - Pale Chocolate	0.3 kg (5%)	71 %	600
Grain	Jęczmień palony	0.4 kg (6.7%)	55 %	985
Grain	Jęczmień niesłodowany	0.4 kg (6.7%)	75 %	2