

## #119 Smoked Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **32.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **15.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.03 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.7 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.2 kg (43.3%)	80 %	5
Grain	Viking Pale Ale malt	0.55 kg (19.9%)	80 %	6
Grain	Płatki owsiane	0.3 kg (10.8%)	68 %	3
Grain	Jęczmień palony	0.25 kg (9%)	60 %	1100
Grain	Weyermann - Acidulated Malt	0.2 kg (7.2%)	80 %	6
Grain	Abbey Malt Weyermann	0.2 kg (7.2%)	75 %	45
Grain	Weyermann - Carafa II Special	0.07 kg (2.5%)	65 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	10 g	55 min	9.1 %
Aroma (end of boil)	Chinook PL	13 g	20 min	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Danstar - Nottingham	Ale	Dry	80 g	Danstar
----------------------	-----	-----	------	---------