

Baca Smoked Foreign Extra Stout

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **35**
- SRM **37.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **36.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński - wędzony na baczówce	4.5 kg (36.6%)	80 %	4
Grain	Monachijski - wędzony na baczówce	3 kg (24.4%)	79 %	16
Grain	Pszeniczny - wędzony na baczówce	2 kg (16.3%)	85 %	4
Grain	Jęczmień palony	0.5 kg (4.1%)	55 %	985
Grain	Carafa III	0.5 kg (4.1%)	70 %	1034
Grain	Strzegom Czekoladowy 1200	0.3 kg (2.4%)	68 %	1202
Grain	Oats, Flaked	1 kg (8.1%)	80 %	2
Grain	Żytni	0.5 kg (4.1%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	14.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	500 g	Mash	60 min
Fining	Mech	8 g	Boil	10 min