

# Foreign Smoked Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **66**
- SRM **53.3**
- Style **Foreign Extra 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 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.3 kg (55.9%)	79 %	6
Grain	Smoked Malt	1 kg (16.9%)	80 %	18
Grain	Briess - Chocolate Malt	0.3 kg (5.1%)	60 %	690
Grain	Brown Malt (British Chocolate)	0.3 kg (5.1%)	70 %	128
Grain	Fawcett - Pale Chocolate	0.3 kg (5.1%)	71 %	600
Grain	jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	płatki jęczmienne	0.4 kg (6.8%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	40 min	11 %
Boil	Sybilla	30 g	10 min	3.5 %
Boil	lunga	20 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale