

# Independence Smoked Dry Stout

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- Gravity **11 BLG**
- ABV ---
- IBU **44**
- SRM **42.6**
- 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 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (72.5%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.34 kg (8.2%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (7.2%)	68 %	400
Grain	Weyermann - Smoked Malt	0.5 kg (12.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11.6 %
Boil	lunga	20 g	10 min	11.6 %
Aroma (end of boil)	lunga	10 g	5 min	11.6 %