

PESS Extra Smoked Stout

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **56**
- SRM **43.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt | 1 kg (27.5%) | 82 % | 10 |
| Grain | Simpsons - Peated Malt | 1 kg (27.5%) | 82 % | 10 |
| Grain | Strzegom Pale Ale | 0.6 kg (16.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.39 kg (10.7%) | 79 % | 22 |
| Grain | Żytńi palony | 0.25 kg (6.9%) | 20 % | 600 |
| Grain | Carafa I Special | 0.15 kg (4.1%) | 70 % | 664 |
| Grain | Carafa III | 0.1 kg (2.7%) | 70 % | 1034 |
| Grain | Caraaroma | 0.15 kg (4.1%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 11.7 % |

Yeasts

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

| | | | | |
|------------------------------|-----|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 200 ml | Fermentum Mobile |
|------------------------------|-----|--------|--------|------------------|

Notes

- Carafa III do wystadzania
Mar 31, 2018, 3:54 PM