

# Smoked Birch Stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **35.4**
- 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Caraaroma	0.5 kg (8.3%)	78 %	400
Grain	Jęczmień wędzony brzoza	1 kg (16.7%)	81 %	10
Grain	Briess - Chocolate Malt	0.5 kg (8.3%)	60 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	10 g	60 min	13 %
Boil	Pacific Jade	30 g	30 min	13 %
Aroma (end of boil)	Pacific Jade	10 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis