

# Smoked Foreign Extra Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **55**
- SRM **30.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (59.8%)	79 %	6
Grain	Wędzony torfem Viking Malt	1 kg (13.3%)	82 %	10
Grain	Słód CHÂTEAU PEATED	0.63 kg (8.4%)	80 %	4
Grain	Colorado Honig Malt	0.5 kg (6.6%)	75 %	8
Grain	Carafa II	0.21 kg (2.8%)	70 %	812
Grain	Weyermann - Dehusked Carafa III	0.21 kg (2.8%)	70 %	1024
Grain	Brown Malt (British Chocolate)	0.2 kg (2.7%)	70 %	200
Grain	Weyermann - Dehusked Carafa II	0.17 kg (2.3%)	70 %	837
Grain	Strzegom Wiedeński	0.1 kg (1.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	120 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Calcium Chloride	5 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min
Water Agent	NaCl	4 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min