

smoked stout 64

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **26.8**

Batch size

- Expected quantity of finished beer **7.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Weyerman	0.82 kg (40.6%)	80 %	5
Grain	Viking Pale Ale malt	0.8 kg (39.6%)	80 %	5
Grain	Jęczmień palony	0.2 kg (9.9%)	55 %	985
Grain	Płatki jęczmienne	0.2 kg (9.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10.8 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	5 g	Danstar