

## #Smoked Stout (WKPD)

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **29.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt       | 1 kg (35.7%)   | 80 %  | 5    |
| Grain | Słód Wędzony Steinbach     | 1 kg (35.7%)   | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 0.5 kg (17.9%) | 79 %  | 16   |
| Grain | Jęczmień palony            | 0.15 kg (5.4%) | 55 %  | 985  |
| Grain | Carafa III                 | 0.15 kg (5.4%) | 70 %  | 1034 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 22.5 g | 60 min | 7.4 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- Butelkowanie 17.09 nagazowanie 4,5g/l  
Oct 2, 2019, 8:59 PM