

## smoked

- Gravity **15.7 BLG**
- ABV ---
- IBU **45**
- SRM **57.4**
- 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 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type    | Name                               | Amount        | Yield | EBC |
|---------|------------------------------------|---------------|-------|-----|
| Grain   | pale ale                           | 3.3 kg (55%)  | 80 %  | 7   |
| Grain   | Grodziski pszeniczny wędzony dębem | 1 kg (16.7%)  | 80 %  | 3   |
| Grain   | Brown Malt (British Chocolate)     | 0.3 kg (5%)   | 70 %  | 128 |
| Grain   | Fawcett - Pale Chocolate           | 0.3 kg (5%)   | 71 %  | 600 |
| Grain   | Jęczmień palony                    | 0.4 kg (6.7%) | 55 %  | 985 |
| Grain   | Chocolate Malt (US)                | 0.3 kg (5%)   | 60 %  | 690 |
| Adjunct | płatki jęczmienne                  | 0.4 kg (6.7%) | --- % | --- |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Target | 40 g   | 60 min | 10.5 %     |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M03 UK Dark Ale | Ale  | Dry  | 11 g   | Mangrove Jack's |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 4 g    | Boil    | 15 min |