# 8# Black Smoke

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **35.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pale Ale Malt | 2 kg *(38.1%)* | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 1 kg *(19%)* | 79 % | 22 |
| Grain | Smoked Malt - grusza viking malt | 1 kg *(19%)* | 80 % | 18 |
| Grain | Weyermann - Dark Wheat Malt | 0.5 kg *(9.5%)* | 85 % | 14 |
| Grain | Weyermann - Carafa II specjal | 0.25 kg *(4.8%)* | 70 % | 1100 |
| Grain | Strzegom Barwiący | 0.25 kg *(4.8%)* | 68 % | 1300 |
| Grain | Caraaroma | 0.25 kg *(4.8%)* | 78 % | 400 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 14.6 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 5 min | 14.6 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |