

#0 PEATED EXTRA STOUT

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **41.6**
- Style **Specialty Beer**

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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Castle Malting Chateau Whisky 30-45 ppm wędzony torfem	3 kg (46.9%)	--- %	3.5
Grain	Słód pale ale Viking Malt (Strzegom)	2 kg (31.3%)	--- %	5
Grain	Słód Castle Malting - Caffè Light®	0.3 kg (4.7%)	--- %	250
Grain	Słód pszeniczny czekoladowy Weyermann®	0.3 kg (4.7%)	--- %	1050
Grain	Płatki jęczmienne	0.4 kg (6.3%)	--- %	4
Grain	Jęczmień palony	0.4 kg (6.3%)	--- %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	15.6 %
Boil	East Kent Golding	15 g	60 min	6.3 %
Boil	Admiral	15 g	20 min	15.6 %
Boil	East Kent Golding	15 g	20 min	6.3 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	23 g	Fermentis Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

- schłodzenie brzeczki do temp. 15-16°C;
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 16-22°C;
przed rozlewem 2-dniowy cold crash w temp. 0-4°C;
rozlew - poziom nasycenia 1,8-1,9 vol.;
refermentacja - 14-21 dni
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