

#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
Oct 27, 2019, 1:08 AM