

#073 Peated Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **38.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.8 kg (47.9%)	83 %	6
Grain	Peat Smoked Malt	1 kg (17.1%)	74 %	4
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (5.1%)	82 %	4
Grain	płatki jęczmienne	0.5 kg (8.5%)	60 %	4
Grain	Płatki owsiane	0.3 kg (5.1%)	60 %	3
Grain	Jęczmień palony	0.45 kg (7.7%)	55 %	900
Grain	Viking Czekoladowy ciemny	0.35 kg (6%)	67 %	900
Grain	Viking Czekoladowy jasny	0.15 kg (2.6%)	68 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	East Kent Goldings	35 g	30 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia (CaCO3)	5 g	Mash	---
Water Agent	węglan wapnia (CaCO3)	4 g	Mash	---
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży	10 g	Boil	10 min