

#18 Peated Dry Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **28.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (47.2%)	85 %	7
Grain	peated fawcett	2 kg (31.5%)	81 %	5
Grain	Płatki owsiane	0.6 kg (9.4%)	85 %	3
Grain	Strzegom Czekoladowy 400	0.25 kg (3.9%)	68 %	400
Grain	Jęczmień palony	0.5 kg (7.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar