

Peated Stout #2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **35**
- Style **Other Smoked 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (37.7%)	80 %	5
Grain	Peat Smoked Malt	1.6 kg (30.2%)	74 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (9.4%)	80 %	20
Grain	Fawcett - Pale Chocolate	0.5 kg (9.4%)	71 %	600
Grain	Jęczmień palony	0.4 kg (7.5%)	55 %	985
Grain	Oats, Flaked	0.3 kg (5.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	---