

Peated Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **18.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|------------------------------------|--------------------|----------------|-------|------|
| Grain | Peat Smoked Malt | 3.5 kg (49.6%) | 74 % | 5 |
| słód wędzony Medium Peated Fawcett | | | | |
| Grain | Pilzneński | 3 kg (42.6%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.25 kg (3.5%) | 75 % | 30 |
| Grain | Carafa III | 0.1 kg (1.4%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.2 kg (2.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Perle | 20 g | 45 min | 7 % |
| Boil | Spält | 20 g | 20 min | 5.5 % |
| Boil | Spält | 20 g | 10 min | 5.5 % |

Yeasts

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