

# Peated Wheat Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **52.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (49.4%)	82 %	5
Grain	Viking Wędzony torfem	1 kg (24.7%)	81 %	7
Grain	Karmelowy żytni Strzegom	0.4 kg (9.9%)	75 %	150
Grain	Jęczmień palony	0.65 kg (16%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM601 Semalio mieles	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia	5 g	Mash	---

Water Agent	gips piwowarski	5 g	Mash	---
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