

## #0 PEATED EXTRA STOUT

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **41.6**
- Style **Specialty 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                                                        | Amount        | Yield | EBC  |
|-------|-------------------------------------------------------------|---------------|-------|------|
| Grain | Słód Castle Malting Chateau Whisky 30-45 ppm wędzony torfem | 3 kg (46.9%)  | --- % | 3.5  |
| Grain | Słód pale ale Viking Malt (Strzegom)                        | 2 kg (31.3%)  | --- % | 5    |
| Grain | Słód Castle Malting - Caffè Light®                          | 0.3 kg (4.7%) | --- % | 250  |
| Grain | Słód pszeniczny czekoladowy Weyermann®                      | 0.3 kg (4.7%) | --- % | 1050 |
| Grain | Płatki jęczmienne                                           | 0.4 kg (6.3%) | --- % | 4    |
| Grain | Jęczmień palony                                             | 0.4 kg (6.3%) | --- % | 1300 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Admiral           | 15 g   | 60 min | 15.6 %     |
| Boil    | East Kent Golding | 15 g   | 60 min | 6.3 %      |
| Boil    | Admiral           | 15 g   | 20 min | 15.6 %     |
| Boil    | East Kent Golding | 15 g   | 20 min | 6.3 %      |

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name                   | Type | Form | Amount | Laboratory       |
|------------------------|------|------|--------|------------------|
| Fermentis Safale US-05 | Ale  | Dry  | 23 g   | Fermentis Safale |

### Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil    | 5 min |

### Notes

- schłodzenie brzezki do temp. 15-16°C;  
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 16-22°C;  
przed rozlewem 2-dniowy cold crash w temp. 0-4°C;  
rozlew - poziom nasycenia 1,8-1,9 vol.;  
refermentacja - 14-21 dni  
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