

#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 |