

Belgian Peated Extra Stout

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **18**
- SRM **34.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1 kg (22.2%)	80 %	5
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Abbey Castle	1 kg (22.2%)	80 %	45
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Sugar	Cukier kandyzowany	0.2 kg (4.4%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Slant	200 ml	Fermentis