

# Peated Imperial Stout z homebrewing.pl

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **54**
- SRM **38.5**
- Style **Dry Stout**

## 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 **2.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (48.5%)	80 %	5
Grain	Viking Malt wędzony torfem	1.75 kg (34%)	81 %	10
Grain	Karmelowy Pszoniczny Strzegom	0.25 kg (4.9%)	79 %	130
Grain	Strzegom Czekoladowy jasny	0.5 kg (9.7%)	68 %	400
Grain	Strzegom pszenica prażona	0.15 kg (2.9%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Sybilla	30 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile