

## Peated Stout #2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **35**
- Style **Other Smoked 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pale Ale malt                         | 2 kg (37.7%)   | 80 %  | 5   |
| Grain | Peat Smoked Malt                             | 1.6 kg (30.2%) | 74 %  | 6   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.5 kg (9.4%)  | 80 %  | 20  |
| Grain | Fawcett - Pale<br>Chocolate                  | 0.5 kg (9.4%)  | 71 %  | 600 |
| Grain | Jęczmień palony                              | 0.4 kg (7.5%)  | 55 %  | 985 |
| Grain | Oats, Flaked                                 | 0.3 kg (5.7%)  | 80 %  | 2   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Fuggles | 20 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Fuggles | 10 g   | 15 min | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 4 g    | Mash    | ---  |