

Peanut Butter Jelly Stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **16**
- SRM **35.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **79.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **80C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.7%)	73 %	120
Grain	Weyermann - Carared	0.5 kg (7.7%)	75 %	45
Grain	Weyermann - Carafa III	0.5 kg (7.7%)	70 %	1024
na wygrzew				
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Other	Masło orzechowe	1000 g	Secondary	10 day(s)
Other	Truskawki	1000 g	Secondary	10 day(s)