

## Peated

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **39**
- Style **Foreign Extra Stout**

### 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 **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **73C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3.5 kg (53.8%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5
Grain	Melano light	0.5 kg (7.7%)	75 %	40
Grain	Crystal 150	0.5 kg (7.7%)	75 %	150
Grain	Castle Cafe	0.5 kg (7.7%)	75.5 %	480
Grain	Jęczmień palony	0.5 kg (7.7%)	55 %	985