

# Peated Imperial Stout

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- Gravity **32.3 BLG**
- ABV **16.4 %**
- IBU ---
- SRM **55.6**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (39.2%)	80 %	5
Grain	Casle Malting Whisky Nature	3 kg (29.4%)	85 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (9.8%)	75 %	30
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (9.8%)	73 %	1001
Grain	Płatki owsiane	1.2 kg (11.8%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	10.5 g	---