

Peated Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **40.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Maris Otter Crisp | 1.3 kg (37.1%) | 83 % | 6 |
| Grain | Casle Malting Whisky | 1.2 kg (34.3%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (7.1%) | 60 % | 3 |
| Grain | Caraaroma | 0.1 kg (2.9%) | 78 % | 400 |
| Grain | Biscuit Malt | 0.2 kg (5.7%) | 79 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (4.3%) | 73 % | 1200 |
| Grain | Weyermann - Dehusked Carafa III | 0.15 kg (4.3%) | 70 % | 1024 |
| Grain | Viking Czekoladowy ciemny | 0.1 kg (2.9%) | 67 % | 900 |
| Grain | Jęczmień palony | 0.05 kg (1.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10.7 % |
| Boil | Fuggles | 10 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 80 ml | White Labs |

Notes

- jęczmień palony na sam koniec zacierania
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