

Peated Stout #2

- 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 20-25 EBC Weyermann | 0.5 kg (9.4%) | 80 % | 20 |
| Grain | Fawcett - Pale 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 | --- |