

# Peated Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **18.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	3.5 kg (49.6%)	74 %	5
słód wędzony Medium Peated Fawcett				
Grain	Pilzneński	3 kg (42.6%)	81 %	4
Grain	Strzegom Karmel 30	0.25 kg (3.5%)	75 %	30
Grain	Carafa III	0.1 kg (1.4%)	70 %	1034
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	20 g	45 min	7 %
Boil	Spält	20 g	20 min	5.5 %
Boil	Spält	20 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---