

# Peated Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **46.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	4 kg (69.6%)	80 %	4
Grain	Jęczmień palony	0.5 kg (8.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.7%)	68 %	1200
Grain	Strzegom Pszeniczny	0.5 kg (8.7%)	81 %	6
Grain	Carafa II	0.25 kg (4.3%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	HBC472	30 g	5 day(s)	9 %
Boil	HBC472	20 g	60 min	9 %
Boil	HBC472	30 g	20 min	9 %
Whirlpool	HBC472	20 g	15 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale