

# Peated Stout

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **32.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Whisky Nature	4 kg (80%)	85 %	4
Grain	Weyermann - Jęczmień palony	0.3 kg (6%)	55 %	985
Grain	Castle Malting - Chocolate	0.3 kg (6%)	60 %	900
Grain	Rye, Flaked	0.4 kg (8%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis