

## Peated Stout

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- 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  |