

Peated Wheat Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **52.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2 kg (49.4%) | 82 % | 5 |
| Grain | Viking Wędzony torfem | 1 kg (24.7%) | 81 % | 7 |
| Grain | Karmelowy żytni Strzegom | 0.4 kg (9.9%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.65 kg (16%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM601 Semalio mieles | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|------|
| Water Agent | węglan wapnia | 5 g | Mash | --- |

| | | | | |
|-------------|-----------------|-----|------|-----|
| Water Agent | gips piwowarski | 5 g | Mash | --- |
|-------------|-----------------|-----|------|-----|