

# Resztkowy Peated Stoucik

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **40**
- SRM **30.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature Mocno	3.03 kg (34.6%)	80 %	4
Grain	Casle Malting Whisky Nature Średnio	1 kg (11.4%)	80 %	4
Grain	Casle Malting Whisky Nature Słabo	0.95 kg (10.9%)	80 %	4
Grain	Briess - Dark Chocolate Malt	0.6 kg (6.9%)	60 %	827
Grain	Strzegom Monachijski typ I	1.2 kg (13.7%)	79 %	16
Grain	Weyermann - Carared	0.5 kg (5.7%)	75 %	45
Grain	Strzegom Czekoladowy 400	0.47 kg (5.4%)	68 %	400
Sugar	Milk Sugar (Lactose)	1 kg (11.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.5 %
Boil	Lublin (Lubelski)	23.5 g	60 min	5.3 %
Boil	Centennial	18.5 g	60 min	10 %
Boil	Chinook	8 g	60 min	11 %