

## #7: PEATED

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **4.7**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (48.8%)	81 %	4
Grain	Castle Malting Whisky Nature	1.1 kg (26.8%)	85 %	4
Grain	Żytni	0.8 kg (19.5%)	85 %	8
Grain	Płatki owsiane	0.2 kg (4.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	15 g	60 min	11.8 %
Aroma (end of boil)	Dr Rudi	10 g	15 min	11.8 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Whirlpool	Dr Rudi	10 g	0 min	11.8 %
Whirlpool	Amarillo	20 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

### Notes

- Poszło w butelki natomiast szybko zużyłowane - drożdże odfermentowały za wysoko, piwo ulepkowate, srogi aromat lizolu.  
*Nov 1, 2017, 11:02 AM*