

n°1 PEATED STOUT

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **30**
- SRM **62.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **64 C**, Time **180 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **180 min** at **64C**
- Keep mash **25 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Peat Smoked Malt | 4 kg (48.5%) | 74 % | 6 |
| Grain | Płatki owsiane | 1 kg (12.1%) | 85 % | 3 |
| Grain | Strzegom pszenica prażona | 1 kg (12.1%) | 70 % | 1000 |
| Grain | Jęczmień palony | 0.5 kg (6.1%) | 55 % | 985 |
| Grain | Czekoladowy | 0.25 kg (3%) | 60 % | 788 |
| Grain | Viking Red Ale | 0.5 kg (6.1%) | 75 % | 70 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 200 ml | Fermentum Mobile |