

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