

Peanut butter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **16**
- SRM **42.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (12.5%) | 73 % | 120 |
| Grain | Weyermann - Carared | 0.8 kg (10%) | 75 % | 45 |
| Grain | Weyermann - Carafa III | 0.5 kg (6.3%) | 70 % | 1300 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (6.3%) | 80 % | 6 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (2.5%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 60 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|-----------|-----------|
| Other | masło orzechowe w proszku | 1130 g | Secondary | 10 day(s) |