

Peated Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **45**
- SRM **43.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (34.1%) | 80 % | 5 |
| Grain | Słód CHÂTEAU PEATED | 1.5 kg (34.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (9.1%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.3 kg (6.8%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.5%) | 73 % | 1001 |
| Grain | Żytni | 0.5 kg (11.4%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Marynka | 15 g | 10 min | 7.5 % |