

# Peated Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **40.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.3 kg (37.1%)	83 %	6
Grain	Casle Malting Whisky	1.2 kg (34.3%)	80 %	4
Grain	Płatki owsiane	0.25 kg (7.1%)	60 %	3
Grain	Caraaroma	0.1 kg (2.9%)	78 %	400
Grain	Biscuit Malt	0.2 kg (5.7%)	79 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (4.3%)	73 %	1200
Grain	Weyermann - Dehusked Carafa III	0.15 kg (4.3%)	70 %	1024
Grain	Viking Czekoladowy ciemny	0.1 kg (2.9%)	67 %	900
Grain	Jęczmień palony	0.05 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10.7 %
Boil	Fuggles	10 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	80 ml	White Labs

## Notes

- jęczmień palony na sam koniec zacierania  
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