

## Peated stout

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **66**
- SRM **54.9**
- Style **Russian Imperial 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **33.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **69C**
- Keep mash **30 min** at **72C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	3 kg (25.9%)	74 %	6
Grain	Strzegom Wiedeński	2.5 kg (21.6%)	79 %	10
Grain	pilzneński	3 kg (25.9%)	--- %	---
Grain	Weyermann Caramunich 3	0.5 kg (4.3%)	76 %	150
Grain	Jęczmień palony	0.7 kg (6%)	55 %	985
Grain	Czekoladowy	0.4 kg (3.4%)	60 %	788
Grain	Słód Wędzony Steinbach	1 kg (8.6%)	80 %	5
Sugar	Candi Sugar, Dark	0.5 kg (4.3%)	78.3 %	542

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %