

# Peated Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **38.4**
- Style **Other Smoked Beer**

## 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 **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 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	3 kg (52.2%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (17.4%)	80 %	20
Grain	Fawcett - Pale Chocolate	0.5 kg (8.7%)	71 %	600
Grain	Jęczmień palony	0.5 kg (8.7%)	55 %	985
Grain	Peat Smoked Malt	0.25 kg (4.3%)	74 %	6
Grain	Oats, Flaked	0.5 kg (8.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	---