

# Peated Stout

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- Gravity **11.9 BLG**
- ABV ---
- IBU **41**
- SRM **35.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Medium Peated Fawcett	4 kg (88.9%)	80 %	5
Grain	Jęczmień palony	0.5 kg (11.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %
Aroma (end of boil)	Admiral	15 g	5 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us	Ale	Dry	11 g	fermetis