

## pitted staut

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **34.7**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	1 kg (27%)	80 %	4
Grain	Viking Wędzony torfem	2 kg (54.1%)	81 %	7
Grain	Jęczmień palony	0.25 kg (6.8%)	55 %	1100
Grain	Weyermann - Chocolate Rye	0.1 kg (2.7%)	20 %	493
Grain	Strzegom Barwiący	0.15 kg (4.1%)	68 %	1300
Grain	Płatki owsiane	0.2 kg (5.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.1 %
Aroma (end of boil)	Marynka	20 g	5 min	7.9 %