

# PeanutbutterStout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **26.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6
Grain	Strzegom Czekoladowy 400	0.5 kg (10%)	68 %	400
Grain	Briess - 2 Row Carapils Malt	0.25 kg (5%)	75 %	3
Grain	Carafa III	0.25 kg (5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	peanut butter powder	500 g	Secondary	10 day(s)

Flavor	Laska wanilii	25 g	Secondary	10 day(s)
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