

# PeanutbutterStout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **44**
- SRM **26.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (74.6%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (14.9%)	75 %	30
Grain	Strzegom Czekoladowy 400	0.25 kg (7.5%)	68 %	400
Grain	Carafa III	0.1 kg (3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	12.5 g	50 min	7.1 %
Boil	Chinook	12.5 g	20 min	10 %
Aroma (end of boil)	Cascade	12.5 g	10 min	7.1 %
Aroma (end of boil)	Chinook	12.5 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	peanut butter powder	150 g	Boil	10 min
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