

# Peated Stout

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **45**
- SRM **43.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (34.1%)	80 %	5
Grain	Słód CHÂTEAU PEATED	1.5 kg (34.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (9.1%)	79 %	22
Grain	Jęczmień palony	0.3 kg (6.8%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.5%)	73 %	1001
Grain	Żytni	0.5 kg (11.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Marynka	15 g	10 min	7.5 %