

# Peated Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **39.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony torfem	4 kg (59.7%)	81 %	7
Grain	Simpsons - Maris Otter	1 kg (14.9%)	81 %	6
Grain	Słód owsiany Fawcett	0.5 kg (7.5%)	61 %	5
Grain	Jęczmień palony	0.5 kg (7.5%)	55 %	985
Grain	Czekoladowy	0.35 kg (5.2%)	60 %	788
Grain	Simpsons - Coffee Malt	0.35 kg (5.2%)	74 %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Boil	Challenger	20 g	15 min	7 %
Boil	Challenger	25 g	10 min	7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's