

# Peated Stout

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **37**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 4 kg (58.4%)   | 80 %  | 5    |
| Grain | Słód CHÂTEAU PEATED         | 2 kg (29.2%)   | 80 %  | 4    |
| Grain | Strzegom Karmel 300         | 0.2 kg (2.9%)  | 70 %  | 299  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.6%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.4 kg (5.8%)  | 55 %  | 985  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 35 g   | 60 min | 11 %       |
| Boil    | Challenger | 15 g   | 10 min | 7 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | Fermentis  |