

# Peated Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **35.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **8 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (37.4%)	75 %	5
Grain	Strzegom Pale Ale	1.5 kg (28%)	75 %	6
Grain	Monachijski	0.5 kg (9.3%)	80 %	16
Grain	Strzegom Czekoladowy 400	0.2 kg (3.7%)	68 %	400
Grain	Carahell	0.2 kg (3.7%)	77 %	26
Grain	Jęczmień palony	0.5 kg (9.3%)	55 %	985
Grain	Płatki jęczmienne	0.45 kg (8.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe macerowane w whisky	30 g	Secondary	21 day(s)