

# Peaty

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **39.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (39.2%)	80 %	5
Grain	Peat Smoked Malt	1 kg (39.2%)	74 %	3
Grain	płatki jęczmienne	0.15 kg (5.9%)	60 %	4
Grain	Simpsons - Coffee Malt	0.15 kg (5.9%)	74 %	250
Grain	Weyermann - Chocolate Rye	0.08 kg (3.1%)	20 %	650
Grain	Weyermann - Dehusked Carafa III	0.07 kg (2.7%)	70 %	1400
Grain	Jęczmień palony	0.1 kg (3.9%)	55 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	160 ml	White Labs