

Peated Stout

- 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 |