

Peanut butter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **16**
- SRM **42.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	1 kg (12.5%)	73 %	120
Grain	Weyermann - Carared	0.8 kg (10%)	75 %	45
Grain	Weyermann - Carafa III	0.5 kg (6.3%)	70 %	1300
Grain	Weyermann pszeniczny jasny	0.5 kg (6.3%)	80 %	6
Grain	Fawcett - Pale Chocolate	0.2 kg (2.5%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	masło orzechowe w proszku	1130 g	Secondary	10 day(s)