Peated Stout

- Gravity 13.8 BLG
- ABV **5.7** %
- IBU **19**
- SRM **38.4**
- Style Other Smoked Beer

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 3.5 liter(s) / kg
- Mash size 20.1 liter(s)
- Total mash volume 25.9 liter(s)

Steps

- Temp **67 C**, Time **40 min** Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up 20.1 liter(s) of strike water to 73.7C
- Add grains
- Keep mash 40 min at 67C
- Keep mash 20 min at 72C
- Keep mash 1 min at 78C
- Sparge using 11 liter(s) of 76C water or to achieve 25.3 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg <i>(52.2%)</i>	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (17.4%)	80 %	20
Grain	Fawcett - Pale Chocolate	0.5 kg (8.7%)	71 %	600
Grain	Jęczmień palony	0.5 kg (8.7%)	55 %	985
Grain	Peat Smoked Malt	0.25 kg <i>(4.3%)</i>	74 %	6
Grain	Oats, Flaked	0.5 kg (8.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %

Yeasts

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

Extras

Туре	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	