

# Żryj Gruz (Peated Stout)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **41.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **10 C**, Time **75 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **75 min** at **10C**
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **67C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	2 kg (43.5%)	85 %	4
Grain	Strzegom Pale Ale	1.5 kg (32.6%)	79 %	6
Grain	Strzegom Czekoladowy jasny	0.5 kg (10.9%)	68 %	400
Grain	Jęczmień palony	0.4 kg (8.7%)	55 %	985
Grain	Strzegom Karmel 150	0.2 kg (4.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Boil	Cascade	10 g	20 min	6 %
Boil	Simcoe	10 g	0 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Boil	Cascade	15 g	0 min	6 %
Whirlpool	Simcoe	30 g	---	13.2 %

Whirlpool	Columbus/Tomahawk/Zeus	30 g	---	15.5 %
Whirlpool	Simcoe	25 g	---	13.2 %
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Autor - Vami  
<https://www.piwo.org/forums/topic/12140-wolno%C5%9Bciowy-browar-domowy-libertarian-homebrewery/?do=findComment&comment=375862>  
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