

# PeanutbutterStout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **26.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount       | Yield | EBC  |
|-------|------------------------------|--------------|-------|------|
| Grain | Strzegom Pale Ale            | 4 kg (80%)   | 79 %  | 6    |
| Grain | Strzegom Czekoladowy 400     | 0.5 kg (10%) | 68 %  | 400  |
| Grain | Briess - 2 Row Carapils Malt | 0.25 kg (5%) | 75 %  | 3    |
| Grain | Carafa III                   | 0.25 kg (5%) | 70 %  | 1034 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 50 min | 10 %       |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| us - 05 | Ale  | Dry  | 12 g   | ---        |

## Extras

| Type   | Name                 | Amount | Use for   | Time      |
|--------|----------------------|--------|-----------|-----------|
| Flavor | peanut butter powder | 500 g  | Secondary | 10 day(s) |

|        |               |      |           |           |
|--------|---------------|------|-----------|-----------|
| Flavor | Laska wanilii | 25 g | Secondary | 10 day(s) |
|--------|---------------|------|-----------|-----------|