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