

## #32 Wędzony śliwkowy FES/Dry Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **67.5**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **62.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **33.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7.5 kg (58.6%)	80 %	4
Grain	Czekoladowy	2.6 kg (20.3%)	70 %	1066
Grain	Jęczmień palony	0.5 kg (3.9%)	55 %	1333
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (13.3%)	100 %	700
Grain	Płatki owsiane	0.5 kg (3.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	60 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka wędzona suska sechłońska	500 g	Secondary	14 day(s)
Flavor	Whisky	100 g	Secondary	14 day(s)
Flavor	Kawa	250 g	Secondary	14 day(s)

### Notes

- wyszło do cichej:  
15l FES śliwka 18blg  
6l FES chilli 18blg  
19l Dry stout 11blg  
19l Coffee Dry stout 11blg  
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