

#63 Darkness (FES)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **43**
- SRM **46**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 2.6 kg (63%) | 80 % | 7 |
| Grain | Rye, Flaked | 0.55 kg (13.3%) | 78.3 % | 4 |
| Grain | Płatki jęczmienne | 0.18 kg (4.4%) | 85 % | 3 |
| Grain | Biscuit Malt Castle | 0.2 kg (4.8%) | 79 % | 45 |
| Grain | Special B Castle | 0.2 kg (4.8%) | 70 % | 350 |
| Grain | Simpsons - Roasted Barley | 0.2 kg (4.8%) | 70 % | 1300 |
| Grain | Weyermann - Dehusked Carafo III | 0.2 kg (4.8%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|----------------|
| A10 Darkness | Ale | Slant | 150 ml | Imperial Yeast |

Notes

- Warzenie 18.03.21
Fermentor - 11,5 litra brzeczki 16,5 blg
Start fermentacji 17°C

Butelkowanie 21.04
odfermentowanie 76%, końcowe blg 4
nagazowanie 1,95
Mar 19, 2021, 1:47 PM