

# FES\_BEERGOSZCZ #1

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- Gravity **15.7 BLG**
- ABV ---
- IBU **53**
- SRM **34.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (43.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.5%)	79 %	16
Grain	Strzegom Karmel 150	1.5 kg (21.7%)	75 %	150
Grain	Pszeniczny	0.5 kg (7.2%)	85 %	4
Grain	Jęczmień palony	0.5 kg (7.2%)	55 %	985
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Perle	30 g	10 min	7 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	80 g	Secondary	60 day(s)