

# FES-Dori

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **33**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (75.3%)	81 %	4
Grain	Caraaroma	0.5 kg (6.8%)	78 %	400
Grain	Carafa 1	0.3 kg (4.1%)	70 %	664
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Jęczmień palony	0.5 kg (6.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Boil	Styrian Golding	50 g	5 min	2.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Slant	150 ml	Wyeast