

# FES Pokazowy (Montownia)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **77**
- SRM **25.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (81.5%)	80 %	4
Grain	Thomas Fawcett - Pale Chocolate Malt	1 kg (14.8%)	80 %	250
Grain	Weyermann - Dehusked Carafo III	0.25 kg (3.7%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	25 g	60 min	14 %
Boil	Strata	50 g	20 min	14 %
Boil	Strata	25 g	10 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Lager	Liquid	30 ml	Fermentum Mobile