

# FES WĘDZONY

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **35.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **41.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (29%)	80 %	5
Grain	Słód CHÂTEAU PEATED	2 kg (29%)	80 %	4
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Weyermann - Rye Malt	0.5 kg (7.2%)	85 %	7
Grain	Roasted Barley	0.5 kg (7.2%)	55 %	591
Grain	Weyermann - Chocolate Wheat	0.3 kg (4.3%)	74 %	788
Grain	Oats, Flaked	0.3 kg (4.3%)	80 %	2
Grain	Weyermann - Chocolate Rye	0.3 kg (4.3%)	20 %	493
Grain	Strzegom Monachijski typ I	0 kg	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	izabela	50 g	60 min	4.1 %