

## Fesik#54

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **59**
- SRM **28.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **18.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **12.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	3.5 kg (84.3%)	80 %	7
Grain	Carafa III (Weyermann)	0.2 kg (4.8%)	77.9 %	1399
Grain	Special W	0.2 kg (4.8%)	75 %	7
Grain	CHÂTEAU WHEAT BLANC	0.1 kg (2.4%)	83 %	5
Grain	Chocolate Wheat Malt	0.1 kg (2.4%)	71 %	1066
Grain	Cafe	0.05 kg (1.2%)	75 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus (Tomahawk)	25 g	30 min	13.5 %
Boil	Fuggle	10 g	30 min	4.5 %
Boil	Junga	10 g	30 min	10 %
Boil	East Kent Goldings (EKG)	10 g	15 min	5 %
Boil	Fuggle	10 g	15 min	4.5 %
Boil	East Kent Goldings (EKG)	10 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle English Ale	Ale	Dry	10 g	DCL/Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric Acid 85%	3 g	Mash	60 min
Water Agent	Chlorek Wapnia	2 g	Mash	60 min
Water Agent	Sól	1 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	0.94 g	Mash	60 min
Water Agent	Chlorek Wapnia	2 g	Boil	60 min
Water Agent	Siarczan Magnezu (MgSO4)	1 g	Boil	60 min
Water Agent	Sól	1 g	Boil	60 min