

# fesoris

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- Gravity **23.1 BLG**
- ABV ---
- IBU **60**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **90 min** at **69C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.3 kg (27.1%)	79 %	6
Grain	Strzegom Monachijski typ I	2.3 kg (48%)	79 %	16
Grain	Strzegom Karmel 600	0.2 kg (4.2%)	68 %	601
Grain	Strzegom Karmel 150	0.2 kg (4.2%)	75 %	150
Grain	Jęczmień palony	0.4 kg (8.4%)	55 %	985
Grain	Oats, Flaked	0.09 kg (1.9%)	80 %	2
Sugar	Brown Sugar, Light	0.3 kg (6.3%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Mash	Lublin (Lubelski)	10 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	500 ml	Danstar

## Notes

- fermentacja w 12-13 stopniach  
*Apr 15, 2016, 8:47 AM*