

## Peated FES

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **59**
- SRM **54**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky	2.7 kg (60.8%)	80 %	4
Grain	Słód owsiany	0.4 kg (9%)	61 %	5
Grain	Special B Malt	0.3 kg (6.8%)	65.2 %	315
Grain	Biscuit Malt	0.3 kg (6.8%)	79 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.24 kg (5.4%)	73 %	1200
Grain	Viking Czekoladowy ciemny	0.2 kg (4.5%)	67 %	900
Grain	Carafa	0.2 kg (4.5%)	70 %	664
Grain	Jęczmień palony	0.1 kg (2.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	28 g	60 min	13.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP007 - Dry English Ale Yeast	Ale	Liquid	110 ml	White Labs
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## Notes

- Słody palone wrzucone podczas przerwy 72 stopnie.

12,5l brzeczki 17,5 blg  
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