

## Peated FES

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **36.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (47.6%)	79 %	10
Grain	Peat Smoked Malt	1 kg (15.9%)	74 %	6
Grain	Płatki owsiane	1 kg (15.9%)	85 %	3
Grain	Jęczmień palony	0.5 kg (7.9%)	55 %	985
Grain	Żytni	0.3 kg (4.8%)	85 %	8
Grain	Czekoladowy	0.25 kg (4%)	60 %	788
Grain	Brown Malt (British Chocolate)	0.25 kg (4%)	70 %	128

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Celeia	50 g	60 min	5.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	ksylitol	60 g	Bottling	---