

#26 Peated FES

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **38**
- SRM **30.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **72.5 liter(s)**
- Total mash volume **101.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **72.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **57.7 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 13 kg (44.8%) | 80 % | 5 |
| Grain | Casle Malting Whisky Nature | 7 kg (24.1%) | 85 % | 4 |
| Grain | Żytni | 2 kg (6.9%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 2 kg (6.9%) | 79 % | 16 |
| Grain | Płatki jęczmienne | 3 kg (10.3%) | 80 % | 4 |
| Grain | Jęczmień palony | 1 kg (3.4%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (3.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 100 g | 60 min | 7.4 % |
| Boil | Fuggles | 100 g | 45 min | 5.2 % |
| Boil | East Kent Goldings | 100 g | 30 min | 5.4 % |
| Aroma (end of boil) | East Kent Goldings | 100 g | 3 min | 5.4 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| Danstar - Nottingham | Ale | Dry | 44 g | Danstar |