

FES

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **39.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (80%)	80 %	6
Grain	Weyermann - Chocolate Wheat	0.3 kg (6%)	70 %	788
Grain	Jęczmień palony	0.2 kg (4%)	60 %	985
Grain	Carafa Special II	0.2 kg (4%)	70 %	812
Adjunct	Płatki owsiane	0.2 kg (4%)	60 %	3
Grain	Special B Malt	0.1 kg (2%)	65 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	East Kent Goldings	25 g	45 min	5.5 %
Boil	Fuggles	25 g	45 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

Notes

- Zacieranie:
w 66°C przez 60 minut, potem mash-out w 76°C.
Palony jęczmień 50/50

Gotowanie:
80min

*ewentualnie:
White Labs WLP004 Irish Ale
May 21, 2025, 3:38 PM