Fes konkurs

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **41**
- SRM **39.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg *(12.7%)*	79 %	16
Grain	Viking Pale Ale malt	5 kg *(63.7%)*	80 %	5
Grain	Oats, Flaked	0.4 kg *(5.1%)*	80 %	2
Grain	Barley, Flaked	0.4 kg *(5.1%)*	70 %	4
Grain	Simpsons - Roasted Barley	0.4 kg *(5.1%)*	70 %	1084
Grain	Carafa III	0.25 kg *(3.2%)*	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(2.5%)*	68 %	1200
Grain	Castlemalting - Cara Clair	0.2 kg *(2.5%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7.6 %
Boil	Challenger	35 g	15 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

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