

SMOKED FES#2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **36.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (15.2%)	79 %	22
Grain	Słód Wędzony Steinbach	3 kg (45.5%)	80 %	5
Grain	Casle Malting Whisky Nature	1 kg (15.2%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.6%)	68 %	400
Grain	Płatki jęczmienne	0.4 kg (6.1%)	85 %	3
Grain	Special B Malt	0.25 kg (3.8%)	65.2 %	315
Grain	Carafa III	0.3 kg (4.5%)	70 %	1300
Grain	Jęczmień palony stary	0.15 kg (2.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	14.3 %
Boil	Fuggles	20 g	15 min	4.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	300 ml	---

Notes

- Słody Ciemne na ostatnie 10min zacierania.
Jan 11, 2019, 1:45 PM