#32 Wędzony śliwkowy FES/Dry Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **---**
- SRM **67.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **62.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **33.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7.5 kg *(58.6%)*	80 %	4
Grain	Czekoladowy	2.6 kg *(20.3%)*	70 %	1066
Grain	Jęczmień palony	0.5 kg *(3.9%)*	55 %	1333
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg *(13.3%)*	100 %	700
Grain	Płatki owsiane	0.5 kg *(3.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	60 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka wędzona suska sechlońska	500 g	Secondary	14 day(s)
Flavor	Whisky	100 g	Secondary	14 day(s)
Flavor	Kawa	250 g	Secondary	14 day(s)

Notes

- wyszło do cichej:
  15l FES śliwka 18blg
  6l FES chilli 18blg
  19l Dry stout 11blg
  19l Coffee Dry stout 11blg
  Aug 5, 2022, 9:33 PM

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