

#63 Darkness (FES)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **43**
- SRM **46**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.6 kg (63%)	80 %	7
Grain	Rye, Flaked	0.55 kg (13.3%)	78.3 %	4
Grain	Płatki jęczmienne	0.18 kg (4.4%)	85 %	3
Grain	Biscuit Malt Castle	0.2 kg (4.8%)	79 %	45
Grain	Special B Castle	0.2 kg (4.8%)	70 %	350
Grain	Simpsons - Roasted Barley	0.2 kg (4.8%)	70 %	1300
Grain	Weyermann - Dehusked Carafo III	0.2 kg (4.8%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
A10 Darkness	Ale	Slant	150 ml	Imperial Yeast

Notes

- Warzenie 18.03.21
Fermentor - 11,5 litra brzeczki 16,5 blg
Start fermentacji 17°C

Butelkowanie 21.04
odfermentowanie 76%, końcowe blg 4
nagazowanie 1,95
Mar 19, 2021, 1:47 PM