

ALE FESSt Dym

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **37.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **80 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.7 kg (61.7%) | 80 % | 8 |
| Grain | Słód CHÂTEAU PEATED | 1 kg (16.7%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5%) | 68 % | 1200 |
| Grain | Fawcett - Brown | 0.3 kg (5%) | 72 % | 180 |
| Grain | Jęczmień niesłodowany | 0.3 kg (5%) | 75 % | 2 |
| Grain | Jęczmień palony | 0.4 kg (6.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Target | 25 g | 60 min | 9 % |
| Aroma (end of boil) | Target | 15 g | 10 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | --- |