

# FES by Dori

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **26**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (82%)	81 %	4
Grain	Caraaroma	0.3 kg (4.9%)	78 %	400
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Grain	Carafa	0.1 kg (1.6%)	70 %	664
Grain	Strzegom Karmel 600	0.1 kg (1.6%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Challenger	30 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	100 ml	Danstar