

# Smoked FES#1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **29.5**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3 kg (40%)	80 %	5
Grain	Monachijski 25EBC	3 kg (40%)	79 %	25
Grain	Brown Malt (British Chocolate)	0.5 kg (6.7%)	70 %	175
Grain	Jęczmień palony	0.5 kg (6.7%)	55 %	985
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	23 g	Danstar