

# Wędzony FES

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **66**
- SRM **29.9**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (69.1%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.45 kg (6.9%)	73 %	120
Grain	Strzegom Karmel 300	0.45 kg (6.9%)	70 %	299
Grain	Carafa III	0.11 kg (1.7%)	70 %	1034
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (7.7%)	82 %	10
Sugar	brązowy	0.25 kg (3.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Challenger	30 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale