

# Wędzony FES GC

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **44**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (37.5%)	79 %	6
Grain	Viking Malt Wędzony Wiśnią	1 kg (25%)	82 %	10
Grain	Wędzony bukiem Viking Malt	0.5 kg (12.5%)	82 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (12.5%)	73 %	1001
Grain	Weyermann - Carafa III	0.1 kg (2.5%)	70 %	1024
Grain	Płatki jęczmienne	0.4 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	5.8 %
Boil	Willamette	50 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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