

Wszystko do pieca, bo to FES HECA.

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **43.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3.5 kg (49%) | 80 % | 4 |
| Grain | Wędzony bukiem Viking Malt | 2 kg (28%) | 82 % | 10 |
| Grain | Fawcett - Brown | 0.25 kg (3.5%) | 72 % | 180 |
| Grain | Karmelowy Czerwony | 0.3 kg (4.2%) | 75 % | 59 |
| Grain | Carafa II | 0.4 kg (5.6%) | 70 % | 812 |
| Grain | Strzegom pszenica prażona | 0.25 kg (3.5%) | 70 % | 1000 |
| Grain | Jęczmień palony | 0.25 kg (3.5%) | 55 % | 985 |
| Grain | Black Fawcett | 0.2 kg (2.8%) | 50 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S 04 | Ale | Slant | 200 ml | Dextera |

Notes

- Zerowanie słodów. Freestyle zawsze wychodzi dobrze.
Oct 25, 2018, 5:16 PM