

#104 Torfowy FES

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **53**
- SRM **37.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Pilzneński | 1.7 kg (41.8%) | 81 % | 4 |
| Grain | Casle Malting Whisky Nature 35 ppm | 1 kg (24.6%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.34 kg (8.4%) | 79 % | 10 |
| Grain | Monachijski | 0.07 kg (1.7%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.2 kg (4.9%) | 60 % | 3 |
| Grain | Carafa II, Carafa S.III, Chocolate F., Pale Chocolate F. | 0.26 kg (6.4%) | 70 % | 664 |
| Grain | Żytni | 0.2 kg (4.9%) | 85 % | 8 |
| Grain | Jęczmień palony | 0.3 kg (7.4%) | 55 % | 985 |

dodane na koniec (wraz z rozpoczęciem podnoszenia temp. do wygrzewu)
+ 1 kg w 3l wody cold steeping ~48h

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 25 g | 60 min | 5 % |
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |
| Boil | Fuggles | 15 g | 15 min | 5.5 % |
| Boil | East Kent Goldings | 15 g | 15 min | 5.1 % |

| | | | | |
|---------------------|--------------------|------|-------|-------|
| Aroma (end of boil) | Fuggles | 10 g | 5 min | 4.5 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5.1 % |

Notes

- 31.07.22

pH zacieru: 5,33

17.5 blg

18 stopni lodówka, 0.8 bara, po dwóch dniach podnoszenie swobodne do pokojowej - 22/23 stopnie

05.08.22 - piąty dzień fermentacji, odfermentowanie pewnie ok. 90% ~8% alko (refrakto pokazuje nierealne wyniki typu 1 blg resztkowych) bardzo obiecująco w smaku.

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