

## #205 FES Pinta, Wlqp

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **54**
- SRM **42.3**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter           | 4 kg (64%)     | 81 %  | 6    |
| Grain | Strzegom Monachijski typ II      | 1 kg (16%)     | 79 %  | 22   |
| Grain | Caraaroma                        | 0.35 kg (5.6%) | 78 %  | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.8%)  | 73 %  | 1001 |
| Grain | Płatki owsiane                   | 0.3 kg (4.8%)  | 60 %  | 3    |
| Grain | Jęczmień palony                  | 0.3 kg (4.8%)  | 55 %  | 985  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 38 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Fermentis  |