

#52 Smoked/Peated FES

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **40**
- SRM **40.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **73C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|--------|------|
| Grain | Strzegom Wiedeński | 1.5 kg (31.9%) | 79 % | 10 |
| Grain | Castle Malting Whisky Nature | 1 kg (21.3%) | 85 % | 4 |
| Grain | Weyermann - Smoked Malt | 0.65 kg (13.8%) | 81 % | 6 |
| Grain | Płatki żytnie | 0.5 kg (10.6%) | 85 % | 3 |
| Grain | Caramel/Crystal Malt | 0.3 kg (6.4%) | 74 % | 150 |
| Grain | Weyermann Caramunich 3 | 0.18 kg (3.8%) | 76 % | 150 |
| Grain | Castle Cafe Light | 0.12 kg (2.6%) | 75.5 % | 250 |
| Grain | Weyermann - Chocolate Wheat | 0.08 kg (1.7%) | 74 % | 1000 |
| Grain | Weyermann - Chocolate Rye | 0.12 kg (2.6%) | 20 % | 493 |
| Grain | Jęczmień palony | 0.25 kg (5.3%) | 55 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Chinook | 7 g | 60 min | 12.8 % |

| | | | | |
|------|---------|-----|--------|------|
| Boil | Chinook | 5 g | 15 min | 10 % |
|------|---------|-----|--------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 100 g | Danstar |

Notes

- (sól
płatki dębowe laphroaig 10)

Płatki żytnie - podpieczone
Korekcja pH wody do wyśładzania i zacierania - okolice 5,6

Profil wody: Brewersfriend - Dublin

12,5 litra/19,5 blg
Dec 9, 2020, 1:18 AM