

FES_BEERGOSZCZ #2

- Gravity **16.8 BLG**
- ABV ---
- IBU **52**
- SRM **31.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (38%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (12.7%)	80 %	4
Grain	Strzegom Karmel 150	1 kg (12.7%)	75 %	150
Grain	Strzegom Monachijski typ I	1.5 kg (19%)	79 %	16
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	985
Grain	Płatki owsiane	0.4 kg (5.1%)	85 %	3
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Sybilla	30 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	80 g	Secondary	60 day(s)