

## Fes konkurs

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **41**
- SRM **39.1**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **23.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I  | 1 kg (12.7%)   | 79 %  | 16   |
| Grain | Viking Pale Ale malt        | 5 kg (63.7%)   | 80 %  | 5    |
| Grain | Oats, Flaked                | 0.4 kg (5.1%)  | 80 %  | 2    |
| Grain | Barley, Flaked              | 0.4 kg (5.1%)  | 70 %  | 4    |
| Grain | Simpsons - Roasted Barley   | 0.4 kg (5.1%)  | 70 %  | 1084 |
| Grain | Carafa III                  | 0.25 kg (3.2%) | 70 %  | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%)  | 68 %  | 1200 |
| Grain | Castlemalting - Cara Clair  | 0.2 kg (2.5%)  | 78 %  | 4    |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 50 g   | 60 min | 7.6 %      |
| Boil    | Challenger | 35 g   | 15 min | 7.6 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |