

Fes Na ostro

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **32**
- SRM **43.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (54.8%)	80 %	4
Grain	Caraaroma	0.5 kg (6.8%)	78 %	400
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Weyermann - Carafa I	0.3 kg (4.1%)	70 %	690
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (6.8%)	76.1 %	0
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.1%)	68 %	1200
Grain	Strzegom Monachijski typ I	1 kg (13.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	60 g	55 min	5.2 %
Boil	East Kent Goldings	30 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Habanero	15 g	Secondary	14 day(s)

Notes

- Warka podzielona na pół.
15g habanero posiekane i sparzone. Dolane razem z naparem (połowa warki)
Oct 29, 2020, 11:12 AM