

FES Radziecki

- Gravity **17.7 BLG**
- ABV ---
- IBU **45**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|--------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (55%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (10%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.6 kg (6%) | 55 % | 985 |
| Grain | Caramunich Malt | 0.5 kg (5%) | 71.7 % | 110 |
| Grain | Caraaroma | 0.5 kg (5%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.4 kg (4%) | 70 % | 690 |
| Grain | Płatki pszenne | 0.4 kg (4%) | 85 % | 5 |
| Grain | Barley, Flaked | 0.4 kg (4%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (4%) | 80 % | 2 |
| Sugar | Sugar, Light | 0.3 kg (3%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Kent Goldings | 50 g | 30 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 22 g | Danstar |