

# Smoked FES

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **45.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                             | Amount       | Yield  | EBC  |
|-------|----------------------------------|--------------|--------|------|
| Grain | Viking Malt<br>Wędzony Czereśnią | 1 kg (25%)   | 82 %   | 10   |
| Grain | Słód Wędzony<br>Steinbach        | 1.2 kg (30%) | 80 %   | 5    |
| Grain | Castle Cafe Light                | 0.4 kg (10%) | 75.5 % | 250  |
| Grain | Carafa III                       | 0.4 kg (10%) | 70 %   | 1034 |
| Grain | Cara Gold<br>Castlemalting       | 0.2 kg (5%)  | 78 %   | 120  |
| Grain | Pilzneński                       | 0.8 kg (20%) | 81 %   | 4    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 30 min | 10.5 %     |