

#32 Wędzony śliwkowy FES/Dry Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **67.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **62.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **33.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|------|
| Grain | Pale Ale | 7.5 kg (58.6%) | 80 % | 4 |
| Grain | Czekoladowy | 2.6 kg (20.3%) | 70 % | 1066 |
| Grain | Jęczmień palony | 0.5 kg (3.9%) | 55 % | 1333 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.7 kg (13.3%) | 100 % | 700 |
| Grain | Płatki owsiane | 0.5 kg (3.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|-------|------------|
| Boil | lunga | 60 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 60 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------|--------|-----------|-----------|
| Flavor | Śliwka wędzona suska sechłońska | 500 g | Secondary | 14 day(s) |
| Flavor | Whisky | 100 g | Secondary | 14 day(s) |
| Flavor | Kawa | 250 g | Secondary | 14 day(s) |

Notes

- wyszło do cichej:
15l FES śliwka 18blg
6l FES chilli 18blg
19l Dry stout 11blg
19l Coffee Dry stout 11blg
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