

# ALE FES<sup>t</sup> Dym

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **37.7**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (61.7%)	80 %	8
Grain	Słód CHÂTEAU PEATED	1 kg (16.7%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5%)	68 %	1200
Grain	Fawcett - Brown	0.3 kg (5%)	72 %	180
Grain	Jęczmień niesłodowany	0.3 kg (5%)	75 %	2
Grain	Jęczmień palony	0.4 kg (6.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	9 %
Aroma (end of boil)	Target	15 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---