

# Cherry Smoked FES

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **40**
- SRM **39.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Wiśnią	1 kg (25%)	82 %	10
Grain	Viking Pale Ale malt	1.2 kg (30%)	80 %	5
Grain	Weyermann - Dehusked Carafa III	0.4 kg (10%)	70 %	1024
Grain	Crystal II 200	0.2 kg (5%)	71 %	200
Grain	Płatki owsiane	0.6 kg (15%)	85 %	3
Grain	Weyermann - Grodziski	0.6 kg (15%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile