

# FES Radziecki

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- 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