

Smoked FES

- 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 Wędzony Czereśnią | 1 kg (25%) | 82 % | 10 |
| Grain | Słód Wędzony 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 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 % |