

## 154 Wędzony FES

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **42**
- SRM **27**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	4 kg (54.1%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (13.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (6.8%)	79 %	10
Grain	Caraaroma® Weyermann	0.3 kg (4.1%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.3 kg (4.1%)	71 %	600
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	12.6 %
Boil	Fuggles	30 g	20 min	4.2 %