

#26 Peated FES

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **38**
- SRM **30.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **72.5 liter(s)**
- Total mash volume **101.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **72.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **57.7 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (44.8%)	80 %	5
Grain	Casle Malting Whisky Nature	7 kg (24.1%)	85 %	4
Grain	Żytni	2 kg (6.9%)	85 %	8
Grain	Strzegom Monachijski typ I	2 kg (6.9%)	79 %	16
Grain	Płatki jęczmienne	3 kg (10.3%)	80 %	4
Grain	Jęczmień palony	1 kg (3.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	1 kg (3.4%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	60 min	7.4 %
Boil	Fuggles	100 g	45 min	5.2 %
Boil	East Kent Goldings	100 g	30 min	5.4 %
Aroma (end of boil)	East Kent Goldings	100 g	3 min	5.4 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	44 g	Danstar