

FES - Poterowy

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **50**
- SRM **44.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 2.2 kg (28.2%) | 80.5 % | 6 |
| Grain | Wędzony bukiem Viking Malt | 2.2 kg (28.2%) | 82 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 2.2 kg (28.2%) | 80 % | 3 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.6 kg (7.7%) | 73 % | 1001 |
| Grain | Weyermann - Carafa II | 0.6 kg (7.7%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8.8 % |
| Boil | Marynka | 50 g | 10 min | 8.8 % |