

FES WĘDZONY

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **35.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **41.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (29%) | 80 % | 5 |
| Grain | Słód CHÂTEAU PEATED | 2 kg (29%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (14.5%) | 85 % | 4 |
| Grain | Weyermann - Rye Malt | 0.5 kg (7.2%) | 85 % | 7 |
| Grain | Roasted Barley | 0.5 kg (7.2%) | 55 % | 591 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (4.3%) | 74 % | 788 |
| Grain | Oats, Flaked | 0.3 kg (4.3%) | 80 % | 2 |
| Grain | Weyermann - Chocolate Rye | 0.3 kg (4.3%) | 20 % | 493 |
| Grain | Strzegom Monachijski typ I | 0 kg | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | izabela | 50 g | 60 min | 4.1 % |