

FES z miętą #1 - Browar na Wyżynie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **41.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **6 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | pale ale Viking Malt | 4 kg (76.9%) | 79 % | 8 |
| Grain | jęczmień prażony Viking Malt | 0.3 kg (5.8%) | 1 % | 1000 |
| Grain | czekoladowy ciemny Viking Malt | 0.3 kg (5.8%) | 1 % | 1200 |
| Grain | płatki żytnie | 0.6 kg (11.5%) | 50 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil | Marynka (PL) - granulát | 30 g | 45 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|---------------|--------|---------|-------|
| Herb | Mięta zielona | 8 g | Mash | 0 min |

| | | | | |
|------|---------------|------|------|-------|
| Herb | Mięta zielona | 16 g | Boil | 0 min |
|------|---------------|------|------|-------|

Notes

- Założenie 0.5g mięty na 1l (smak).
Założenie 1g mięty na 1l (aromat)
Nov 16, 2017, 10:37 AM