

# FEST

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **39.8**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt             | 2 kg (39.2%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II      | 1 kg (19.6%)  | 79 %  | 22   |
| Grain | Weyermann Specjal W              | 0.5 kg (9.8%) | 68 %  | 300  |
| Grain | Płatki owsiane                   | 0.5 kg (9.8%) | 85 %  | 3    |
| Grain | Weyermann - Carafa III           | 0.3 kg (5.9%) | 70 %  | 1300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (5.9%) | 73 %  | 1000 |
| Grain | Weyermann - Carapils             | 0.5 kg (9.8%) | 78 %  | 4    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 60 g   | 60 min | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- Jęczmień palony dodać do Wygrzewu.  
*Feb 6, 2021, 9:44 AM*