

Peated FES

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **59**
- SRM **54**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Casle Malting Whisky | 2.7 kg (60.8%) | 80 % | 4 |
| Grain | Słód owsiany | 0.4 kg (9%) | 61 % | 5 |
| Grain | Special B Malt | 0.3 kg (6.8%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.3 kg (6.8%) | 79 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.24 kg (5.4%) | 73 % | 1200 |
| Grain | Viking Czekoladowy ciemny | 0.2 kg (4.5%) | 67 % | 900 |
| Grain | Carafa | 0.2 kg (4.5%) | 70 % | 664 |
| Grain | Jęczmień palony | 0.1 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | El Dorado | 28 g | 60 min | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------------|-----|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Liquid | 110 ml | White Labs |
|-----------------------------------|-----|--------|--------|------------|

Notes

- Słody palone wrzucone podczas przerwy 72 stopnie.

12,5l brzeczki 17,5 blg
Aug 24, 2022, 12:36 AM