

Peated FES

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **36.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (47.6%) | 79 % | 10 |
| Grain | Peat Smoked Malt | 1 kg (15.9%) | 74 % | 6 |
| Grain | Płatki owsiane | 1 kg (15.9%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (7.9%) | 55 % | 985 |
| Grain | Żytni | 0.3 kg (4.8%) | 85 % | 8 |
| Grain | Czekoladowy | 0.25 kg (4%) | 60 % | 788 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (4%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Celeia | 50 g | 60 min | 5.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|----------|------|
| Other | ksylitol | 60 g | Bottling | --- |