

# Smoked FES

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **52**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	1 kg (19%)	74 %	6
Grain	Smoked Malt	1 kg (19%)	80 %	18
Grain	Weyermann - Smoked Malt	1 kg (19%)	81 %	6
Grain	Briess - Smoked Malt	1 kg (19%)	80.5 %	10
Grain	Chocolate Malt (UK)	0.25 kg (4.8%)	73 %	887
Grain	Carafa III	0.25 kg (4.8%)	70 %	1034
Grain	Roasted Barley	0.25 kg (4.8%)	55 %	591
Grain	Carafa II	0.25 kg (4.8%)	70 %	812
Grain	Caraaroma	0.25 kg (4.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	11 g	Mangrove Jack's