

## Smoked FES

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **45.7**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	1 kg (25%)	82 %	10
Grain	Słód Wędzony Steinbach	1.2 kg (30%)	80 %	5
Grain	Castle Cafe Light	0.4 kg (10%)	75.5 %	250
Grain	Carafa III	0.4 kg (10%)	70 %	1034
Grain	Cara Gold Castlemalting	0.2 kg (5%)	78 %	120
Grain	Pilzneński	0.8 kg (20%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	10.5 %