

Wędzony FES

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **58**
- SRM **56.6**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Weyermann Wędzony bukiem | 3 kg (64.5%) | 82 % | 10 |
| Grain | Słód owsiany | 0.5 kg (10.8%) | 61 % | 5 |
| Grain | Special B Malt | 0.3 kg (6.5%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.1 kg (2.2%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (5.4%) | 73 % | 1200 |
| Grain | Carafa | 0.2 kg (4.3%) | 70 % | 664 |
| Grain | Viking Czekoladowy ciemny | 0.2 kg (4.3%) | 67 % | 900 |
| Grain | Jęczmień palony | 0.1 kg (2.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 34 g | 60 min | 11.5 % |

Yeasts

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

| | | | | |
|--------------------------|-----|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 100 ml | White Labs |
|--------------------------|-----|-------|--------|------------|

Notes

- Słody ciemne dodane w połowie drugiej przerwy 72 stopnie.
Jul 28, 2022, 6:06 PM