

# Wędzony FES GC

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **44**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Strzegom Pale Ale                      | 1.5 kg (37.5%) | 79 %  | 6    |
| Grain | Viking Malt<br>Wędzony Wiśnią          | 1 kg (25%)     | 82 %  | 10   |
| Grain | Wędzony bukiem<br>Viking Malt          | 0.5 kg (12.5%) | 82 %  | 10   |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.5 kg (12.5%) | 73 %  | 1001 |
| Grain | Weyermann -<br>Carafa III              | 0.1 kg (2.5%)  | 70 %  | 1024 |
| Grain | Płatki jęczmienne                      | 0.4 kg (10%)   | 85 %  | 3    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 50 g   | 60 min | 5.8 %      |
| Boil    | Willamette | 50 g   | 10 min | 5.2 %      |

## Yeasts

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

|             |     |     |        |        |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|