

Wędzony FES v.1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **37.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 Pale Ale | 3.3 kg (52.4%) | 79 % | 6 |
| Grain | Weyermann - Smoked Malt | 1 kg (15.9%) | 81 % | 6 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (4.8%) | 71 % | 600 |
| Grain | Fawcett - Brown | 0.5 kg (7.9%) | 72 % | 180 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (4.8%) | 68 % | 400 |
| Grain | Płatki jęczmienne | 0.5 kg (7.9%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.4 kg (6.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 45 g | 60 min | 11.2 % |

Yeasts

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