

#52 Smoked/Peated FES

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **40**
- SRM **40.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **73C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (31.9%)	79 %	10
Grain	Castle Malting Whisky Nature	1 kg (21.3%)	85 %	4
Grain	Weyermann - Smoked Malt	0.65 kg (13.8%)	81 %	6
Grain	Płatki żytnie	0.5 kg (10.6%)	85 %	3
Grain	Caramel/Crystal Malt	0.3 kg (6.4%)	74 %	150
Grain	Weyermann Caramunich 3	0.18 kg (3.8%)	76 %	150
Grain	Castle Cafe Light	0.12 kg (2.6%)	75.5 %	250
Grain	Weyermann - Chocolate Wheat	0.08 kg (1.7%)	74 %	1000
Grain	Weyermann - Chocolate Rye	0.12 kg (2.6%)	20 %	493
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Chinook	7 g	60 min	12.8 %

Boil	Chinook	5 g	15 min	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	100 g	Danstar

Notes

- (sól
płatki dębowe laphroaig 10)

Płatki żytnie - podpieczone
Korekcja pH wody do wyśładzania i zacierania - okolice 5,6

Profil wody: Brewersfriend - Dublin

12,5 litra/19,5 blg
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