

FES

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **49**
- 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (69.4%) | 85 % | 7 |
| Grain | Caraaroma | 0.5 kg (6.9%) | 78 % | 400 |
| Grain | Carafa II | 0.5 kg (6.9%) | 70 % | 1050 |
| Grain | Jęczmień palony | 0.4 kg (5.6%) | 55 % | 1050 |
| Grain | Płatki owsiane | 0.8 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 55 min | 7.6 % |
| Boil | East Kent Goldings | 50 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------------|
| FM-13 | Ale | Slant | 250 ml | Fermentum Mobile |

Notes

- Wpis próbny
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