

SMOKED FES#2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **36.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Monachijski typ II | 1 kg (15.2%) | 79 % | 22 |
| Grain | Słód Wędzony Steinbach | 3 kg (45.5%) | 80 % | 5 |
| Grain | Casle Malting Whisky Nature | 1 kg (15.2%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.6%) | 68 % | 400 |
| Grain | Płatki jęczmienne | 0.4 kg (6.1%) | 85 % | 3 |
| Grain | Special B Malt | 0.25 kg (3.8%) | 65.2 % | 315 |
| Grain | Carafa III | 0.3 kg (4.5%) | 70 % | 1300 |
| Grain | Jęczmień palony stary | 0.15 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 30 g | 60 min | 14.3 % |
| Boil | Fuggles | 20 g | 15 min | 4.5 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 300 ml | --- |

Notes

- Słody Ciemne na ostatnie 10min zacierania.
Jan 11, 2019, 1:45 PM