

# 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