FES wędzony #1 - Browar na Wyżynie

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **40.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **6 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	2.2 kg *(39.3%)*	79 %	8
Grain	jęczmienny wędzony drewnem brzozowym Viking Malt	2.2 kg *(39.3%)*	81 %	10
Grain	jęczmień prażony Viking Malt	0.3 kg *(5.4%)*	1 %	1000
Grain	czekoladowy ciemny Viking Malt	0.3 kg *(5.4%)*	1 %	1200
Grain	płatki żytnie	0.6 kg *(10.7%)*	50 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulat	20 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	---

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