

# FESik

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **67**
- SRM **41.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.3 liter(s)**
- Total mash volume **49.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **37.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 6.4 kg (51.5%) | 80 %  | 5    |
| Grain | Pilzneński                | 1.6 kg (12.9%) | 81 %  | 4    |
| Grain | Strzegom Karmel 150       | 0.8 kg (6.4%)  | 75 %  | 150  |
| Grain | Caraaroma                 | 0.32 kg (2.6%) | 78 %  | 400  |
| Grain | Abbey Castle              | 0.48 kg (3.9%) | 80 %  | 45   |
| Grain | Jęczmień palony           | 0.41 kg (3.3%) | 55 %  | 985  |
| Grain | Carafa II Special         | 0.41 kg (3.3%) | 70 %  | 812  |
| Grain | Strzegom pszenica prażona | 0.41 kg (3.3%) | 70 %  | 1000 |
| Grain | Płatki owsiane            | 1.6 kg (12.9%) | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 80 g   | 60 min | 13.5 %     |
| Boil    | Fuggles | 32 g   | 30 min | 4.5 %      |