FESS

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **34.6**
- Style **Other Smoked Beer**

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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **80 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.3 kg *(58.9%)*	79 %	6
Grain	Słód Wędzony Steinbach	1 kg *(17.9%)*	80 %	5
Grain	Czekoladowy	0.3 kg *(5.4%)*	60 %	788
Grain	Brown Malt (British Chocolate)	0.3 kg *(5.4%)*	70 %	185
Grain	płatki jeczmienne	0.3 kg *(5.4%)*	85 %	3
Grain	Jęczmień palony	0.4 kg *(7.1%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Aroma (end of boil)	Target	15 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	30 ml	---

Notes

- na podstawie FOREIGN SMOKED STOUT 16°BLG z TW

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

chmiel mozna zmienić -
sprawdzić dostępność słodów

http://twojbrowar.pl/pl/zestawy-surowcow-piwo-domowe/1262-foreign-smoked-stout.html
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