#205 FES Pinta, Wlkp

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **54**
- SRM **42.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg *(64%)*	81 %	6
Grain	Strzegom Monachijski typ II	1 kg *(16%)*	79 %	22
Grain	Caraaroma	0.35 kg *(5.6%)*	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg *(4.8%)*	73 %	1001
Grain	Płatki owsiane	0.3 kg *(4.8%)*	60 %	3
Grain	Jęczmień palony	0.3 kg *(4.8%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	38 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

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