FEST

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **39.8**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(39.2%)*	80 %	5
Grain	Strzegom Monachijski typ II	1 kg *(19.6%)*	79 %	22
Grain	Weyermann Specjal W	0.5 kg *(9.8%)*	68 %	300
Grain	Płatki owsiane	0.5 kg *(9.8%)*	85 %	3
Grain	Weyermann - Carafa III	0.3 kg *(5.9%)*	70 %	1300
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg *(5.9%)*	73 %	1000
Grain	Weyermann - Carapils	0.5 kg *(9.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

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

Notes

- Jęczmień palony dodać do Wygrzewu.
  Feb 6, 2021, 9:44 AM