

# #1 FES

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **37**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (78.8%)	80 %	5
Grain	Jęczmień palony	0.1 kg (3%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (6.1%)	73 %	1001
Grain	Caraaroma	0.2 kg (6.1%)	78 %	400
Grain	Płatki owsiane	0.2 kg (6.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %