

## #47 FES

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **30.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Maris Otter                 | 7 kg (63.6%)  | 80 %  | 6    |
| Grain | Barley, Flaked              | 2 kg (18.2%)  | 70 %  | 4    |
| Grain | Fawcett - Crystal           | 1 kg (9.1%)   | 70 %  | 160  |
| Grain | Weyermann - Carafa I        | 0.5 kg (4.5%) | 70 %  | 900  |
| Grain | Black Barley (Roast Barley) | 0.5 kg (4.5%) | 55 %  | 1050 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 50 g   | 60 min | 7.6 %      |
| Boil    | East Kent Goldings | 50 g   | 30 min | 4.6 %      |