

## fes

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **35.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Caramel/Crystal Malt - 60L	0.5 kg (7.2%)	74 %	118
Grain	Black (Patent) Malt	0.25 kg (3.6%)	55 %	985
Grain	Roasted Barley	0.25 kg (3.6%)	55 %	591
Sugar	Candi Sugar, Dark	0.5 kg (7.2%)	78.3 %	542
Grain	Oats, Flaked	0.4 kg (5.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	40 g	60 min	10 %
Boil	Marynka	25 g	30 min	10 %