

## FES

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **35.3**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.3%)	80 %	5
Grain	Płatki owsiane	0.2 kg (3.3%)	60 %	3
Grain	Jęczmień palony	0.65 kg (10.6%)	55 %	985
Grain	Strzegom Karmel 150	0.3 kg (4.9%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	14 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %