

# FES

- Gravity **17.3 BLG**
- ABV ---
- IBU **62**
- SRM **50.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (41.1%)	--- %	4
Grain	Strzegom Pale Ale	2 kg (27.4%)	--- %	6
Grain	Strzegom Monachijski typ II	1 kg (13.7%)	79 %	22
Grain	Strzegom pszeniczny	0.5 kg (6.8%)	--- %	6
Grain	Black (Patent) Malt	0.5 kg (6.8%)	55 %	985
Grain	Carafa II	0.3 kg (4.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	270 ml	Fermentis