

# FES v1

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **24.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (55.9%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.45 kg (6.3%)	75 %	30
Grain	Carafa	0.2 kg (2.8%)	70 %	664
Grain	Płatki owsiane	0.3 kg (4.2%)	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg (5.6%)	75 %	2
Grain	Monachijski	1 kg (14%)	80 %	16
Grain	Strzegom pszenica prażona	0.2 kg (2.8%)	70 %	1000
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985
Grain	Viking Pale Ale malt	0.5 kg (7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale