

# FES z amburana

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **32.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.2%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.1%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985
Grain	płatki jęczmienne	0.4 kg (5.5%)	60 %	4
Grain	Płatki owsiane	0.3 kg (4.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	2000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Amburana	7 g	Secondary	12 day(s)