

Dry Stout 14,5 blg FES

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **39.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Superior Malt Extract Podingroup - jasny	3.5 kg (85.4%)	80 %	15
Grain	Weyermann pszeniczny czekoladowy	0.2 kg (4.9%)	80 %	1000
Grain	Weyermann - Carafa III	0.2 kg (4.9%)	70 %	1024
Grain	Simpsons - Roasted Barley	0.2 kg (4.9%)	70 %	1600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	50 min	10 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	100 ml	Fermentis