FES v1

- 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	Iunga	30 g	60 min	12.9 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.