

FES

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **54**
- SRM **41.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.2 kg (80%)	80 %	6
Grain	Weyermann - Chocolate Wheat	0.3 kg (5.7%)	70 %	788
Grain	Jęczmień palony	0.25 kg (4.8%)	60 %	985
Grain	Carafa Special II	0.2 kg (3.8%)	70 %	812
Adjunct	Płatki owsiane	0.2 kg (3.8%)	60 %	3
Grain	Special B Malt	0.1 kg (1.9%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	East Kent Goldings	45 g	45 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

Notes

- Zacieranie:
w 66°C przez 60 minut, potem mash-out w 76°C.
Palony jęczmień 50/50

Gotowanie:
80min

*ewentualnie:
White Labs WLP004 Irish Ale
May 21, 2025, 3:38 PM