FES fermentacja trwa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **61**
- SRM **36.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(49.2%)*	85 %	7
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(3.3%)*	68 %	1200
Grain	Jęczmień palony	0.4 kg *(6.6%)*	55 %	985
Grain	Carafa III	0.2 kg *(3.3%)*	70 %	1034
Grain	Płatki owsiane	0.3 kg *(4.9%)*	85 %	3
Grain	Strzegom Monachijski typ I	2 kg *(32.8%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	30 g	70 min	15.5 %
Aroma (end of boil)	Warrior	15 g	10 min	15.5 %
Aroma (end of boil)	Warrior	15 g	5 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---