

# FES

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- Gravity **16.8 BLG**
- ABV ---
- IBU **20**
- SRM **40**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.6%)	85 %	7
Adjunct	płatki owsiane	0.4 kg (6.5%)	--- %	---
Grain	Strzegom Karmel 300	0.3 kg (4.8%)	70 %	299
Grain	Strzegom Barwiący	0.2 kg (3.2%)	68 %	1300
Grain	strzegom jęczmień prażony	0.3 kg (4.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	7 %
Aroma (end of boil)	Sybilla	20 g	10 min	3.5 %

## Yeasts

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