

# FES

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **33.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **38.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **38.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (76.2%)	80 %	4
Grain	Caraaroma	0.6 kg (5.7%)	78 %	400
Grain	Brown malt	0.6 kg (5.7%)	78 %	175
Grain	Jęczmień palony	0.5 kg (4.8%)	55 %	985
Grain	Carafa	0.2 kg (1.9%)	70 %	664
Grain	płatki jęczmienne	0.6 kg (5.7%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	10 min	9 %
Boil	Styrian Golding	90 g	55 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	30 ml	White Labs