

# FES

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **52.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.3%)	80 %	5
Grain	Płatki owsiane	0.75 kg (11.1%)	85 %	3
Grain	Special B Malt	0.5 kg (7.4%)	65.2 %	315
Grain	Weyermann Specjal W	0.5 kg (7.4%)	68 %	300
Grain	Jęczmień palony	0.5 kg (7.4%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.5 kg (7.4%)	74 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	75 g	60 min	7 %