

# FES a'la doris

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **37**
- SRM **35**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (7.7%)	79 %	16
Grain	Płatki owsiane	0.24 kg (6.2%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.18 kg (4.6%)	68 %	1200
Grain	Jęczmień palony	0.18 kg (4.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.6 %