

## FES BD

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- Gravity **14.3 BLG**
- ABV ---
- IBU **43**
- SRM **34.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87.7%)	80 %	4
Grain	Caraaroma	0.35 kg (6.1%)	78 %	400
Grain	Weyermann - Carafa I	0.12 kg (2.1%)	70 %	690
Grain	Jęczmień palony	0.23 kg (4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale