

Fes [bitwy piwne 2021]

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- SRM **50.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Monachijski typ II | 1.3 kg (29.5%) | 79 % | 22 |
| Grain | Pilzneński | 1.3 kg (29.5%) | 81 % | 4 |
| Grain | Barley, Flaked | 0.7 kg (15.9%) | 70 % | 4 |
| Grain | Special B Malt | 0.5 kg (11.4%) | 65.2 % | 315 |
| Grain | Carafa III | 0.3 kg (6.8%) | 70 % | 1034 |
| Grain | Carafa II | 0.2 kg (4.5%) | 70 % | 812 |
| Grain | Carafa | 0.1 kg (2.3%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 80 ml | --- |