

FES II

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **37**
- SRM **41.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Carafa I | 0.25 kg (4.6%) | 70 % | 800 |
| Grain | Viking Pale Ale malt | 2.3 kg (42.2%) | 80 % | 5 |
| Grain | coffe light castelmalting | 0.25 kg (4.6%) | 70 % | 250 |
| Grain | Strzegom Karmel 150 | 1 kg (18.3%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.2 kg (3.7%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (22%) | 79 % | 16 |
| Grain | carabohemian | 0.25 kg (4.6%) | 75 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 23 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Safale |