

FES kawa

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **45**
- SRM **43.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Maris Otter Crisp | 3 kg (42.1%) | 83 % | 6 |
| Grain | Monachijski | 1.5 kg (21.1%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.9 kg (12.6%) | 85 % | 3 |
| Grain | Caraaroma | 0.3 kg (4.2%) | 78 % | 400 |
| Grain | Brown Malt (British Chocolate) | 0.7 kg (9.8%) | 70 % | 128 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (7%) | 68 % | 1200 |
| Grain | Fawcett - Pale Chocolate | 0.22 kg (3.1%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 47 g | 60 min | 11 % |