

# FES-tival

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **25.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Pilzneński	4.5 kg (78.7%)	81 %	4
Grain	Caraaroma	0.3 kg (5.2%)	78 %	400
Grain	Czekoladowy	0.15 kg (2.6%)	60 %	788
Grain	płatki jęczmienne	0.5 kg (8.7%)	70 %	3
Adjunct	Czekoladowy	0.27 kg (4.7%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	9.5 %
Boil	East Kent Goldings	35 g	45 min	5.1 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %

## Yeasts

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

## Notes

- po gotowaniu:  
brix (refr.) 15,5  
blg (areom.) 14  
SKĄD RÓŻNICA?  
Sep 30, 2017, 10:19 PM