

# FES wg Doroty Chrapek

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- Gravity **98.3 BLG**
- ABV **164.6 %**
- IBU **6**
- SRM **120.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **20 %/h**
- Boil size **2.8 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński           | 4.5 kg (80.4%) | 81 %  | 4   |
| Grain | Caraaroma             | 0.3 kg (5.4%)  | 78 %  | 400 |
| Grain | Carafa II             | 0.1 kg (1.8%)  | 70 %  | 812 |
| Grain | Jęczmień niesłodowany | 0.5 kg (8.9%)  | 75 %  | 2   |
| Grain | Jęczmień palony       | 0.2 kg (3.6%)  | 55 %  | 985 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |