

FES z amburana

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **32.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (82.2%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (4.1%) | 55 % | 985 |
| Grain | płatki jęczmienne | 0.4 kg (5.5%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (4.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 2000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|-----------|
| Flavor | Amburana | 7 g | Secondary | 12 day(s) |