

## FES z karobem

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **36**
- SRM **29.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1320 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **900 liter(s)**
- Total mash volume **1200 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	150 kg (50%)	80 %	5
Grain	Monachijski	75 kg (25%)	80 %	16
Grain	Płatki owsiane z łuską	30 kg (10%)	85 %	3
Grain	Żytni czekoladowy Weyermann	20 kg (6.7%)	55 %	750
Grain	Słód Caramunich Typ II Weyermann	15 kg (5%)	73 %	120
Grain	Jęczmień palony	10 kg (3.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	750 g	60 min	15.5 %
Boil	Marynka	1000 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	500 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Strąki karobu	45000 g	Secondary	7 day(s)