

N°1 Tropical FES

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **31**
- SRM **50.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **3 %/h**
- Boil size **37.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (58.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (10.6%) | 85 % | 3 |
| Grain | Castle Cafe | 0.5 kg (5.3%) | 75.5 % | 480 |
| Sugar | Muscavado | 0.5 kg (5.3%) | 98 % | 100 |
| Grain | Chocolate Malt (UK) | 0.5 kg (5.3%) | 73 % | 887 |
| Grain | Strzegom pszenica prażona | 0.5 kg (5.3%) | 70 % | 1000 |
| Grain | Jęczmień palony | 0.5 kg (5.3%) | 55 % | 985 |
| Grain | Caraaroma | 0.4 kg (4.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Puławski | 50 g | 50 min | 8.9 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | Fermentis |