

# Orange FES

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **34.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 4 kg (51.6%)   | 80 %  | 5    |
| Grain | Żytni                       | 2 kg (25.8%)   | 85 %  | 8    |
| Grain | Aromatic Malt               | 0.5 kg (6.5%)  | 78 %  | 51   |
| Grain | Viking Cookie               | 0.5 kg (6.5%)  | 79 %  | 50   |
| Grain | Strzegom pszenica prażona   | 0.5 kg (6.5%)  | 70 %  | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.2%) | 68 %  | 1200 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 11 %       |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale  | Liquid | 200 ml | White Labs |

## Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Flavor | Skórka pomarańczg | 20 g   | Boil    | 5 min |