

## porzeczkowy FES

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **37**
- SRM **36.4**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny BREWA	2.4 kg (83.9%)	90 %	15
Liquid Extract	Ekstrakt słodowy ciemny BREWA	0.06 kg (2.1%)	90 %	6818
Liquid Extract	Ekstrakt słodowy Pale Ale BREWA	0.4 kg (14%)	90 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	11 %
Boil	Cascade PL	20 g	20 min	5.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	mix porzeczek - pulpa	500 g	Boil	10 min