

# American FES

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **24.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3
Grain	Special B Castle	0.3 kg (5.5%)	70 %	350
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.8%)	74 %	900
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	1000
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	45 min	11 %
Boil	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Citra	25 g	1 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---