

## buut FEeS

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **41**
- SRM **44.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (77.6%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.4%)	68 %	1200
Grain	Strzegom Pszeniczny	0.05 kg (1.1%)	81 %	6
Grain	Strzegom Karmel 150	0.3 kg (6.5%)	75 %	150
Grain	Extra black	0.25 kg (5.4%)	65 %	1400
Grain	Płatki owsiane	0.19 kg (4.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	37 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---