

# Dymiony FES

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **94**
- SRM **43.8**
- 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)**

## Mash information

- Mash efficiency **75 %**
- 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	Wędzony bukiem Viking Malt	5 kg (90.9%)	75 %	10
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.5%)	5 %	1200
Grain	Strzegom pszenica prażona	0.25 kg (4.5%)	5 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	60 min	11 %
Boil	Magnum	40 g	60 min	13.5 %