

FES

- Gravity **16.8 BLG**
- ABV ---
- IBU **20**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (80.6%) | 85 % | 7 |
| Adjunct | płatki owsiane | 0.4 kg (6.5%) | --- % | --- |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.8%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.2 kg (3.2%) | 68 % | 1300 |
| Grain | strzegom jęczmień prażony | 0.3 kg (4.8%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Perle | 25 g | 60 min | 7 % |
| Aroma (end of boil) | Sybilla | 20 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |