

# FES

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **46**
- SRM **35**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Pilzneński	1 kg (12.5%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (12.5%)	79 %	22
Grain	Caraaroma	0.5 kg (6.3%)	78 %	400
Grain	Jęczmień palony	0.5 kg (6.3%)	30 %	1000

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	15 g	fermentis