

# FES

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **32.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Weyermann - Pale Ale Malt	4.5 kg (75%)	85 %	7
Grain	Caraaroma	0.5 kg (8.3%)	78 %	400
Grain	Weyermann - Carafa I	0.3 kg (5%)	70 %	690
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	6.1 %
Boil	East Kent Goldings	30 g	30 min	5.1 %