

## Fes

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **44.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **26.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	3 kg (66.7%)	82 %	10
Grain	Barley, Flaked	0.5 kg (11.1%)	70 %	4
Grain	Special B Malt	0.12 kg (2.7%)	65.2 %	315
Grain	Strzegom Karmel 300	0.38 kg (8.4%)	70 %	299
Grain	Carafa III	0.35 kg (7.8%)	70 %	1034
Grain	Carafa II	0.15 kg (3.3%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	80 ml	---