

# FES - chocolate + carafa special

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- Gravity **15.9 BLG**
- ABV ---
- IBU **32**
- SRM **43.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC  |
|-------|-----------------------|----------------|-------|------|
| Grain | carafa II special     | 0.1 kg (3.1%)  | 65 %  | 1100 |
| Grain | fawcett - chocolate   | 0.15 kg (4.6%) | 71 %  | 1200 |
| Grain | bestmaltz pilzenski   | 2 kg (61.5%)   | 80 %  | 3    |
| Grain | bestmaltz monachijski | 1 kg (30.8%)   | 80 %  | 15   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M03 UK Dark Ale | Ale  | Dry  | 5 g    | Mangrove Jack's |