

# FES debina

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **37.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (69.3%)	81 %	4
Grain	Żytni	1.2 kg (11.9%)	85 %	8
Grain	Strzegom Czekoladowy 400	0.8 kg (7.9%)	68 %	400
Grain	Carafa II	0.3 kg (3%)	70 %	812
Grain	Strzegom Karmel 300	0.5 kg (5%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	200 g	40 min	6 %
Na koniec zacierania				

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us 05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki debowe medium	50 g	Primary	10 day(s)
Flavor	Płatki debowe naturalne	50 g	Primary	5 day(s)

## Notes

- Dojdzie jeszcze sliwka ?  
May 4, 2020, 5:59 PM