

FES - pale chocolate + carafa special

- Gravity **15 BLG**
- ABV ---
- IBU **41**
- SRM **34.5**
- 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 **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | carafa II special | 0.1 kg (3.3%) | 65 % | 1100 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (4.9%) | 71 % | 600 |
| Grain | bestmaltz pilzenski | 1.8 kg (59%) | 80 % | 3 |
| Grain | bestmaltz monachijski | 1 kg (32.8%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |

Yeasts

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