

## Fes(t)

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **38.3**
- 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 5 kg (69.4%)  | 80 %  | 5    |
| Grain | Płatki owsiane              | 0.5 kg (6.9%) | 85 %  | 3    |
| Grain | Jęczmień palony             | 0.3 kg (4.2%) | 55 %  | 985  |
| Grain | Strzegom Monachijski typ II | 1 kg (13.9%)  | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (5.6%) | 68 %  | 1200 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 30 g   | 45 min | 17 %       |
| Boil    | Marynka | 60 g   | 30 min | 6 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |

### Extras

| Type   | Name    | Amount | Use for   | Time      |
|--------|---------|--------|-----------|-----------|
| Flavor | płatki  | 50 g   | Secondary | 20 day(s) |
| Flavor | laktoza | 100 g  | Boil      | 15 min    |