

## FES z HB mod

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **35.3**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (52.6%)	80 %	5
Grain	Monachijski	0.5 kg (5.3%)	80 %	16
Grain	Barley, Flaked	0.4 kg (4.2%)	70 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.2%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (3.2%)	55 %	985
Grain	Strzegom Monachijski typ I	3 kg (31.6%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	East Kent Goldings	50 g	5 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile