Fesz

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **---**
- SRM **56.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(55.6%)*	80 %	5
Grain	Płatki owsiane	0.2 kg *(5.6%)*	60 %	3
Grain	Jęczmień palony	0.45 kg *(12.5%)*	55 %	985
Grain	Carafa III	0.25 kg *(6.9%)*	70 %	1034
Grain	Strzegom Monachijski typ I	0.7 kg *(19.4%)*	79 %	16

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.