

PLUM FES

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **37**
- SRM **50.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Simpsons - Golden Promise | 2 kg (39.2%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (19.6%) | 82 % | 5 |
| Grain | Pilzneński | 1 kg (19.6%) | 81 % | 4 |
| Grain | Black (Patent) Malt | 0.1 kg (2%) | 55 % | 1350 |
| Grain | Czekoladowy | 0.2 kg (3.9%) | 60 % | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (5.9%) | 73 % | 1001 |
| Grain | Caraaroma | 0.1 kg (2%) | 78 % | 180 |
| Grain | Special B Castle | 0.2 kg (3.9%) | 70 % | 350 |
| Grain | Słód owsiany Fawcett | 0.2 kg (3.9%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| hothead | Ale | Slant | 150 ml | omega |