

## Polish FES

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **34**
- SRM **38.7**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50.4%)	80 %	10
Grain	Kawowy 500EBC Castelmalting	0.5 kg (8.4%)	80 %	500
Grain	Czekoladowy 1200EBC Vikingmalt	0.25 kg (4.2%)	80 %	1200
Grain	Karmelowy 600	0.2 kg (3.4%)	80 %	600
Grain	Strzegom Wiedeński	1 kg (16.8%)	79 %	10
Grain	Pilzneński	1 kg (16.8%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka Szyszka	40 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	13 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Płatki jęczmienne	300 g	Boil	60 min