

#45 Final FES

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **49**
- SRM **44**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (60%)	81 %	4
Grain	Pszeniczny	1.5 kg (15%)	85 %	4
Grain	Cara Blonde - Castle Malting	0.5 kg (5%)	78 %	20
Grain	Crystal Castle Malting 150	0.5 kg (5%)	75 %	150
Grain	Special B Castle	0.25 kg (2.5%)	70 %	350
Grain	Cara Crystal Castle Malting 350-450	0.25 kg (2.5%)	70 %	400
Grain	Wheat Chocolat Castle	0.5 kg (5%)	68 %	900
Grain	Weyermann - Carafa III	0.5 kg (5%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Willamette	50 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11.5 g	Lallemand