

# FES

- Gravity **17.5 BLG**
- ABV ---
- IBU **46**
- SRM **52.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.4 kg (50.2%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.9 kg (13.3%)	80.5 %	16
Grain	Karmelowy żytni Strzegom	0.3 kg (4.4%)	75 %	150
Grain	Amber Crisp	0.17 kg (2.5%)	70 %	70
Grain	Żyto prażone Strzegom	0.05 kg (0.7%)	70 %	1000
Grain	Jęczmień palony Wayermann	0.24 kg (3.5%)	65 %	1150
Grain	Chocolate Crisp	0.25 kg (3.7%)	70 %	1000
Grain	Fawcett - Pale Chocolate	0.25 kg (3.7%)	70 %	575
Grain	Pszeniczny	0.81 kg (12%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	45 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	180 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki akacyjne	50 g	Secondary	21 day(s)