

# Fes [bitwy piwne 2021]

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- SRM **50.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Monachijski typ II | 1.3 kg (29.5%) | 79 %   | 22   |
| Grain | Pilzneński                  | 1.3 kg (29.5%) | 81 %   | 4    |
| Grain | Barley, Flaked              | 0.7 kg (15.9%) | 70 %   | 4    |
| Grain | Special B Malt              | 0.5 kg (11.4%) | 65.2 % | 315  |
| Grain | Carafa III                  | 0.3 kg (6.8%)  | 70 %   | 1034 |
| Grain | Carafa II                   | 0.2 kg (4.5%)  | 70 %   | 812  |
| Grain | Carafa                      | 0.1 kg (2.3%)  | 70 %   | 664  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 11 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 80 ml  | ---        |