

## FES - pale chocolate + carafa special

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- Gravity **15 BLG**
- ABV ---
- IBU **41**
- SRM **34.5**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	carafa II special	0.1 kg (3.3%)	65 %	1100
Grain	Fawcett - Pale Chocolate	0.15 kg (4.9%)	71 %	600
Grain	bestmaltz pilzenski	1.8 kg (59%)	80 %	3
Grain	bestmaltz monachijski	1 kg (32.8%)	80 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M03 UK Dark Ale	Ale	Dry	5 g	Mangrove Jack's