

## Fes(t)

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **38.3**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985
Grain	Strzegom Monachijski typ II	1 kg (13.9%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.6%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	45 min	17 %
Boil	Marynka	60 g	30 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki	50 g	Secondary	20 day(s)
Flavor	laktoza	100 g	Boil	15 min