

# FES-tival

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **25.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

| Type    | Name              | Amount         | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain   | Pilzneński        | 4.5 kg (78.7%) | 81 %  | 4   |
| Grain   | Caraaroma         | 0.3 kg (5.2%)  | 78 %  | 400 |
| Grain   | Czekoladowy       | 0.15 kg (2.6%) | 60 %  | 788 |
| Grain   | płatki jęczmienne | 0.5 kg (8.7%)  | 70 %  | 3   |
| Adjunct | Czekoladowy       | 0.27 kg (4.7%) | 60 %  | 788 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 30 g   | 50 min | 9.5 %      |
| Boil    | East Kent Goldings | 35 g   | 45 min | 5.1 %      |
| Boil    | Lublin (Lubelski)  | 40 g   | 10 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- po gotowaniu:  
brix (refr.) 15,5  
blg (areom.) 14  
SKĄD RÓŻNICA?  
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