

# N°1 Tropical FES

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **31**
- SRM **50.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **3 %/h**
- Boil size **37.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (58.5%)	80 %	5
Grain	Płatki owsiane	1 kg (10.6%)	85 %	3
Grain	Castle Cafe	0.5 kg (5.3%)	75.5 %	480
Sugar	Muscavado	0.5 kg (5.3%)	98 %	100
Grain	Chocolate Malt (UK)	0.5 kg (5.3%)	73 %	887
Grain	Strzegom pszenica prażona	0.5 kg (5.3%)	70 %	1000
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985
Grain	Caraaroma	0.4 kg (4.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	50 min	8.9 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis