

# Orange FES

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **34.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (51.6%)	80 %	5
Grain	Żytni	2 kg (25.8%)	85 %	8
Grain	Aromatic Malt	0.5 kg (6.5%)	78 %	51
Grain	Viking Cookie	0.5 kg (6.5%)	79 %	50
Grain	Strzegom pszenica prażona	0.5 kg (6.5%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.2%)	68 %	1200

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczg	20 g	Boil	5 min