

## Polish FES

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **34**
- SRM **38.7**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 3 kg (50.4%)   | 80 %  | 10   |
| Grain | Kawowy 500EBC Castelmalting    | 0.5 kg (8.4%)  | 80 %  | 500  |
| Grain | Czekoladowy 1200EBC Vikingmalt | 0.25 kg (4.2%) | 80 %  | 1200 |
| Grain | Karmelowy 600                  | 0.2 kg (3.4%)  | 80 %  | 600  |
| Grain | Strzegom Wiedeński             | 1 kg (16.8%)   | 79 %  | 10   |
| Grain | Pilzneński                     | 1 kg (16.8%)   | 81 %  | 4    |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Marynka Szyszka | 40 g   | 60 min | 8 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04  | Ale  | Dry  | 13 g   | ---        |

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Other | Płatki jęczmienne | 300 g  | Boil    | 60 min |