

## #47 FES

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **30.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	7 kg (63.6%)	80 %	6
Grain	Barley, Flaked	2 kg (18.2%)	70 %	4
Grain	Fawcett - Crystal	1 kg (9.1%)	70 %	160
Grain	Weyermann - Carafa I	0.5 kg (4.5%)	70 %	900
Grain	Black Barley (Roast Barley)	0.5 kg (4.5%)	55 %	1050

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7.6 %
Boil	East Kent Goldings	50 g	30 min	4.6 %