

# Dymiony FES

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **94**
- SRM **43.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt  | 5 kg (90.9%)   | 75 %  | 10   |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.5%) | 5 %   | 1200 |
| Grain | Strzegom pszenica prażona   | 0.25 kg (4.5%) | 5 %   | 1000 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Iunga  | 12 g   | 60 min | 11 %       |
| Boil    | Magnum | 40 g   | 60 min | 13.5 %     |