

# FES

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **14**
- SRM **34.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (70%)	80 %	4
Grain	Weyermann - Carafa II	0.3 kg (6%)	70 %	837
Grain	Żytni palony	0.3 kg (6%)	60 %	850
Grain	Karmelowy Jasny 30EBC	0.2 kg (4%)	75 %	30
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22
Grain	Płatki pszeniczne	0.2 kg (4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kakałszele	250 g	Mash	---