

## Fes

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **44.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **26.1 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC  |
|-------|----------------------------|----------------|--------|------|
| Grain | Wędzony bukiem Viking Malt | 3 kg (66.7%)   | 82 %   | 10   |
| Grain | Barley, Flaked             | 0.5 kg (11.1%) | 70 %   | 4    |
| Grain | Special B Malt             | 0.12 kg (2.7%) | 65.2 % | 315  |
| Grain | Strzegom Karmel 300        | 0.38 kg (8.4%) | 70 %   | 299  |
| Grain | Carafa III                 | 0.35 kg (7.8%) | 70 %   | 1034 |
| Grain | Carafa II                  | 0.15 kg (3.3%) | 70 %   | 812  |

### Hops

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

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 80 ml  | ---        |