

## Fes

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **24.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.9 kg (84.1%)	81 %	4
Grain	Jęczmień niesłodowany	0.2 kg (5.8%)	75 %	2
Grain	Caraaroma	0.15 kg (4.3%)	78 %	400
Grain	Jęczmień palony	0.1 kg (2.9%)	55 %	985
Grain	Carafa	0.1 kg (2.9%)	70 %	664

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	55 min	10 %
Boil	Styrian Golding	20 g	5 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WPL 518	Ale	Slant	110 ml	---