

# FES

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **39.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **210 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **253 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **208.5 liter(s)**
- Total mash volume **278 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	46 kg (66.2%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	4 kg (5.8%)	68 %	900
Grain	Jęczmień palony	4.5 kg (6.5%)	55 %	985
Grain	Płatki owsiane	7 kg (10.1%)	60 %	3
Grain	Biscuit Malt	8 kg (11.5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	360 g	60 min	10 %
Boil	Chinook pl	40 g	10 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis