

## FES II

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **37**
- SRM **41.2**
- Style **Foreign Extra 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 **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Carafa I       | 0.25 kg (4.6%) | 70 %  | 800 |
| Grain | Viking Pale Ale malt       | 2.3 kg (42.2%) | 80 %  | 5   |
| Grain | coffe light castelmalting  | 0.25 kg (4.6%) | 70 %  | 250 |
| Grain | Strzegom Karmel 150        | 1 kg (18.3%)   | 75 %  | 150 |
| Grain | Jęczmień palony            | 0.2 kg (3.7%)  | 55 %  | 985 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (22%)   | 79 %  | 16  |
| Grain | carabohemian               | 0.25 kg (4.6%) | 75 %  | 200 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 23 g   | 60 min | 13.5 %     |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | Safale     |